

2 courses £19.00 | 3 courses £25.00. Monday - Sunday 5pm - 7pm

Starters

Homemade Soup of the Day (V, Ve, DF, GF on request)

Chorizo Arancini, Marinara Sauce

Sweet Potato Fritters, served with your choice of dip, Ranch, Sweet Chilli or Garlic Mayo (GF. DF, V, Ve)

Bao Buns filled with Hoisin Vegetables(V, Ve, DF)

Mains

Sliced Slow Roasted Brisket of Beef, Roasted Vegetables, Mash Potato, Peppercorn Sauce (GF)
Vegetable Tikka Masala served with Rice, Naan Bread and Mango Chutney (V, Ve, DF, available as GF without naan bread)

Deep Fried Cantonese Chicken Sizzler served with Rice and Prawn Crackers (GF, DF)
Chicken Parmesan served with Chunky Chips, Mixed Salad and Garlic Mayo
Traditional Fish and Chips, Mushy Peas and Tartar Sauce (DF)
Bannatyne Smashed Patty Burger, Cheese, Gherkins, Crispy Onions, Tomato, Shredded Crispy Lettuce, Spicy Mayo served with Fries and Mixed Salad (GF on request)

Sides

Get 2 sides for the price of 1

Onion Rings (DF, V, Ve) £6 •Seasonal Vegetables (Ve, V, GF, DF) £6
•Chunky Chips or Skin on Fries (GF, V, Ve, DF) £6
• Halloumi Fries (V, GF) £6
• Mixed Side Salad (GF, DF, V, Ve) £6

Desserts

Vegan Apple Tart, Toffee Sauce served with Vegan Vanilla Ice Cream (V,Ve,DF)

Autumn Berry Eton Mess (V,GF)

Belgian Waffles with your choice of, Toffee Sauce, Vanilla Ice Cream or Berry Compote or

Chocolate Fudge Sauce (add more toppings for 50p each) (V)

Selection of Fruit Sorbets (GF, DF, Ve, V)

Please note that a gratuity of 10% will automatically be added to your bill. This gratuity is optional and can be removed. All tips are paid to the hotel staff.

Dishes labelled with GF and DF can be requested when ordering. GF = Gluten Free DF = Dairy Free V = Vegetarian Ve = Vegan

Concerns about allergies & intolerances? Visit allergymenu.uk & enter the code BAN474