



# D I N N E R   M E N U

Early Bird 5pm - 7pm · 2 Courses £18, 3 Courses £24

Dinner 7pm - 9pm · 1 Course £16, 2 Course £22, 3 Course £28

## T O   S T A R T

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

Halloumi Fries, Sweet Chilli Dip *(V)*

Garlic and Butter King Prawns served on Sourdough Slice, Salad Garnish, Balsamic Glaze *(GF, DF on request)*

Ham Hock Terrine, Fruit Autumn Chutney, Sourdough Bread, Salad Garnish *(GF on request)*

Vegan Cucumber Hummus Bites *(V, VE, GF, DF)*

Dolcelatte Creamy Garlic Mushrooms served with Garlic Ciabatta

## T O   F O L L O W

Slow Roasted Brisket of Beef, Diane Sauce, Mashed Potato, Vegetables *(GF)*

Baked Sea Trout Served with Rice Noodles and Fried Greens *(GF, DF)*

Cumberland Sausage, Mashed Potato, Garden Peas, Rich Onion Gravy

Chicken Italiano, Fondant Potato, Stem Broccoli *(DF, GF)*

8oz Rump Steak, Sauteed Mushrooms, Tomato, Onion Rings, Chunky Chips, Peppercorn or Diane Sauce *(£6 supplement)*

Vegetarian Balti, Rice, Naan Bread, *(V, VE, DF, GF on request)* Add chicken £3

Crispy Chicken Cantonese Sizzler, Rice, Prawn Crackers

Soy Stir Fry Vegetable Sizzler with Rice *(V, VE, DF, GF on request)*

Bannatyne's Beef Burger topped with Bacon & Cheese served with Fries and Salad

Chicken Parmesan, Chunky Chips, Salad, Garlic Mayonnaise

Traditional Fish & Chips, Mushy Peas, Tartare Sauce *(DF)*

Scampi, Chunky Chips, Tartare Sauce, Garden Peas

Pie of the Day served with Chunky Chips, Garden Peas, Gravy

## D E S S E R T S

White Chocolate Blondie, Chocolate Sauce, Vanilla Ice Cream

Ginger Pudding served with Custard

Cheesecake of the Day, served with Cream

Trio of Melons with Fruit Sorbet *(V, VE, DF, GF)*

Chocolate and Raspberry Tart with Red Berry Sorbet *(V, VE, GF, DF)*

Local Cheese Board, accompanied with crackers, chutney and Grapes *(GF on request)*

## S I D E S

Onion Rings *(DF, V, Ve)* £4

Seasonal Vegetables *(Ve, V, GF, DF)* £4

Chunky Chips or Seasoned Fries *(GF, V, Ve, DF)* £4

Cheesy Nachos with Salsa Sauce & Jalapenos peppers £4

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](http://allergymenu.uk) & enter the code **BAN474**

Please ask the Food and Beverage Team for allergen information in order to make your own menu choice. Please note some products on the menu contain allergens and not all ingredients are listed. This product information may change due to suppliers therefore please make sure you ask for allergen information or inform us of your allergies/dietary requirements every time you make a purchase. You can access allergen information about our menu using the 'allergy menu uk' app or website [www.allergymenu.uk](http://www.allergymenu.uk). This information covers the 14 major allergens. If you are having difficulty viewing this please ask a member of our team. Equipment in a restaurant/kitchen area is shared and cross contamination may occur; therefore some products may not be suitable for those with allergies. Allergens are only declared if they are intentionally added to a product.