



BANNATYNE HOTEL DARLINGTON

SPA BREAK MENU

Served Monday - Saturday | 5pm - 9.30pm Sunday 5pm-9pm

Two Course £12 | Three Course £16

WHILE YOU CHOOSE

ROOT VEGETABLE CRISPS (GF, DF, Ve)	£2.00
MARINATED OLIVES (GF, DF, Ve)	£2.50
BREAD BASKET WITH OLIVE OIL AND BALSAMIC VINEGAR (GF, Ve)	£2.50

TO START

HOMEMADE SOUP OF THE DAY

with crusty bread (GF) (DF) (Ve) (V)

PAN FRIED BLACK PUDDING CHORIZO SALAD

rocket, Parmesan flakes & crispy onions

ROSEMARY AND GARLIC BREADED CAMEMBERT FRITTERS

orange & cranberry compote (Ve) (GF)

CORIANDER & TOMATO BRUSCHETTA

toasted sun blushed tomato bread, aged balsamic dressing (DF) (Ve) (V)

DRAGONFRUIT, BUTTERNUT SQUASH & CLEMENTINE SALAD

blood orange dressing (GF) (DF) (Ve) (V)

LIGHTLY SPICED CALAMARI

pineapple & pepper salsa (GF) (DF)

A BIT ON THE SIDE

HALLOUMI FRIES (GF, Ve)	£2.50
CHUNKY CHIPS (GF, DF, Ve, V)	£2.50
HOUSE SALAD (GF, DF, Ve, V)	£2.50
SAUTEED SEASONAL VEGETABLES (GF, DF, Ve, V)	£2.50
SAUTEED HERB NEW POTATOES (GF, Ve)	£2.50
SAUTEED GREEN BEANS AND PANCETTA (GF, DF)	£2.50

TO FOLLOW

BUTTER ROASTED CHICKEN SUPREME

truffle infused mash, pea puree, grilled asparagus & tarragon jus

BAKED LEMON SOLE

mint roasted new potatoes, green salad & salmoriglio sauce (GF) (DF)

SPRING VEGETABLE LINGUINE

charred asparagus, watercress, almond and lemon pesto (DF) (V) (Ve)

PIE OF THE DAY

served with chips, garden peas and pan gravy

FISH AND CHIPS

served with tartare sauce and homemade mushy peas (GF) (DF)

SMOKEY BACON & MONTEREY JACK CHEESEBURGER

in a seeded bun, fries and coleslaw

WILD MUSHROOM & GARLIC RISOTTO

petit pois & soft poached egg (GF) (DF) (Ve) (V)

MALAYSIAN LAKSA CURRY BOWL

with your choice of fish, chicken or vegetables, rice noodles and prawn crackers (GF) (DF) (Ve) (V)

8OZ SIRLOIN STEAK

sauteed onions and mushrooms, grilled tomato and chunky chips includes your choice of peppercorn, diane or garlic butter (GF) (DF) £12 supplement

FOR AFTERS

SELECTION OF ICE CREAMS AND SORBETS

berry compote and crisp wafer (DF) (GF) (V) (Ve)

LOCALLY SOURCED CHEESE BOARD

homemade chutney, celery, grapes and crackers (GF) (£4 supplement)

BAKEWELL CHEESECAKE

amaretti crumb, amaretto ice cream (Ve)

GOOSEBERRY & OAT CRUMBLE TART

crème patisserie & roasted strawberry ice cream (Ve)

DARK CHOCOLATE MARQUIS

macerated raspberry compote, raspberry and sorrel sorbet (GF) (DF) (Ve) (V)

APPLE AND ELDERFLOWER FOOL

honey toasted granola, raspberry & sorrel sorbet (GF) (DF) (Ve) (V)

CAPPUCCINO	£2.75
LATTE	£2.75
ESPRESSO	£2.75
HOT CHOCOLATE	£2.75
LIQUEUR COFFEE Irish Whiskey, Baileys, Tia Maria, Brandy or Amaretto	£6.95

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

Please make a member of staff aware of any food intolerances, allergies or dietary requirements you have, when placing your order. More information on ingredients is available on request. Our restaurant kitchen handles all ingredients, therefore some products may not be suitable for those with severe allergies. Please ask for allergen information or inform us of your intolerances, allergies and/or dietary requirements every time you visit as ingredients may have changed since your last purchase.