



BANNATYNE HOTEL DARLINGTON

A LA CARTE

AVAILABLE MONDAY-SATURDAY, 2-10PM AND SUNDAY 5-9.30PM

NIBBLES £4.95

Handmade fish cakes, wilted spinach, Thai green sauce
Grilled flat bread, hummus, crudites, pomegranate (v) (GF available upon request)

Tear and share: Freshly baked bread served with marinated olives, balsamic vinegar and extra virgin olive oil, Chef's red pesto (v) (GF available upon request)

Crab on toast: Toasted sourdough topped with Hodgson's fresh hand picked crab, pickled cucumber and charred sweetcorn

Freshly made soup of the day served with a selection of homemade breads and flavoured French butter (v)

TO SHARE £11.95

Mediterranean Mezze: Chorizo, prosciutto, pastrami, marinated olives, hummus, baby mozzarella, balsamic, olive oil, red pesto, freshly baked breads (GF available upon request)

Vegetarian mezze: Hummus, crudites, baby mozzarella, artichoke salad, marinated olives, roasted red peppers, balsamic, olive oil, pickled vegetables, freshly baked breads (GF available upon request)

STARTERS

Maxine's Seafood Cocktail: Marinated king prawns, langoustines and brown shrimps, served on toasted sourdough, baby gem lettuce, Bloody Mary dressing and caper berries £7.95 (GF available upon request)

Roasted red pepper and shallot tart tatin, caramelised Brillat Savarin cheese, rocket and 8 year old Vincotto balsamic glaze £6.95

Seared pigeon breast, blackberry glaze, pickled rhubarb, crispy leg salad £6.95 (GF available upon request)

Game terrine and house smoked prunes, pear chutney, pistachio sponge and prosciutto wafers £6.95 (GF available upon request)

King scallops, curried cauliflower puree, cauliflower bhaji, pickled sultanas and mild Madras curry oil £7.95 (GF available upon request)

MAINS

Assiette of Yorkshire pork: Pressed belly cooked in cider, hickory smoked fillet and glazed faggot served with apple puree, potato terrine and bourbon jus £14.95 (GF available upon request)

Newcastle Brown Ale braised short rib: 48 hour thyme salted cured short rib, smoky mash, roasted Heritage carrots, Brown Ale jus and freshly grated horseradish £15.95 (GF available upon request)

Scottish salmon, warm purple potato salad, brown shrimps, lemon and caper butter dressing, sprouting broccoli £14.95 (GF available upon request)

Fillet of stone bass, potato pearls, chorizo crisps, creamy mussel broth, baby courgettes £14.95 (GF available upon request)

Venison loin, rosemary salted game chips, cavolo nero, game pithivier, dark chocolate and chilli jus £15.95 (GF available upon request)

Wild mushroom risotto, smoked brie bon bon, balsamic caviar, crispy tuille £13.95 (GF available upon request)

Ask your server for today's Chef's Specials and delicious Pie of the Day

LOVE MY STEAK @ Maxine's

Cooked to your desire with passion and care, served with triple cooked chips, Worcestershire fried onion and mushrooms, and marinated grilled tomatoes

BEEF

35 day, dry aged Aberdeenshire Scottish beef

RUMP STEAK, 8OZ £14.95
RIB EYE STEAK, 10OZ £21.95
SIRLOIN STEAK, 10OZ £21.95

RIB STEAK, BONE IN 16OZ £29.95
FILLET, 8OZ £24.95
T-BONE, 16OZ £29.95

FLAT IRON, 8OZ £14.95
SURF AND TURF SKEWERS £24.95
BUTCHER'S RECOMMENDATION - ASK YOUR SERVER

LAMB & PORK

LAMB CHOPS £14.95

LAMB AND PEPPER SKEWERS £14.95

PORK CHOP, 10OZ £14.95

SIDE DISHES £3.00

French fries
Onion rings,
House salad
Stem broccoli, peanuts and hollandaise
Sautéed greens
Buttered new potatoes

ADD A SAUCE

Peppercorn; Diane;
Bearnaise; Red wine;
Garlic butter
Garlic king prawns (£3 supplement)



ORDER FROM OUR LOVE MY STEAK MENU 4 TIMES AND RECEIVE A COMPLIMENTARY STEAK*

*One Steak per completed card.

DESSERTS

Passion fruit cheesecake, white chocolate aero and orange sorbet £5.95 (GF available upon request)

Custard tart served with homemade fruits of the forest ice cream £5.95 (GF available upon request)

Maxine's tropical fruits Eton mess £5.95 (GF available upon request)

Chocolate torte, lime and lemongrass infused chocolate, ginger and pineapple ice cream £6.95 (GF available upon request)

Cheese board: Served with crackers, Chef's chutney and fresh fruits. 5 cheeses £7.95. 9 cheeses £10.95 (GF available upon request)

Special mirror dessert (serves 2 people) prepared and served by the Chef to your table £10.95 (GF available upon request)

Specific allergens information is held centrally on all our menu products & can be provided on request from our trained staff. Please note that a gratuity of 10% will automatically be added to your bill. This gratuity is optional and can be removed. Please note that all tips are paid to the hotel staff