



D I N N E R M E N U

Early Bird 5pm-7pm Sunday - Thursday

2 courses £22 | 3 Courses £25

T O S T A R T

- Homemade Soup of the Day (V, Ve, DF, GF on request) £6.00
Game Pate served with Homemade Chutney, Brioche Bun £6.50
Beef Tomato and Mozzarella Salad (GF) £5.50
Cucumber Bites with Hummus and a Vegan Pesto Dressing (V, Ve, DF, GF) £5.00
Halloumi Fries, Salad Garnish and Garlic Mayo (V) £5.50
Prawns in Filo, Hoisin and Sweet Chilli Dip £6.00
Beetroot Gravdax, Salad Garnish and Lemon Dressing (GF, DF) £6.50
Smoked Salmon Roulade filled with Cream Cheese and Prawns £6.50

T O F O L L O W

- Vegetable Wellington, Red Pepper Coulis, Fondant Potatoes, Tenderstem Broccoli (V, Ve, DF) £17.50
Pork Fillet wrapped in Parma Ham, Creamy Apple Cider Sauce, Honey Roast Carrots, Fondant Potatoes (GF) £20.00
Sliced Slow Roasted Brisket of Beef, Parsley Mash Potato, Roast Vegetables, Rich Red Wine Jus (DF, GF) £20.00
Hungarian Beef Goulash, served with your choice of Rice or Mash Potato £17.00
Baked Salmon served with Coconut Chilli Sauce, Roasted Baby Potatoes and Fried Greens (DF, GF) £19.00
Grilled Gammon Steak, Fried Egg, Pineapple Rings served with Mixed Salad and Skin on Fries £16.00
Tandoori Coconut Vegetable Curry, Rice and Mango Chutney (V, Ve, DF, GF) £15.00
Deep Fried Sweet Chilli Chicken Sizzler, served with Rice and Prawn Crackers £17.00
Grilled Halloumi and Red Pepper Burger with Fries and Mixed Salad (V) £16.00
Vegan Buttermilk Burger served with Mixed Salad and Fries (V, Ve, DF) £16.00
Chicken Parmesan served with Chunky Chips, Mixed Salad & Garlic Mayo £17.00
Traditional Fish and Chips, Tartar Sauce and Mushy Peas £15.00
Pie of the Day served with Chunky Chips, Garden Peas & Gravy £15.00
Bannatyne's Bacon & Cheese Beef Burger served with Fries and Mixed Salad £16.00
8oz Rump Steak, served with Chunky Chips, Grilled tomato, Beer Battered Onion Rings and your choice of Diane or peppercorn Sauce (£7 Supplement for Spa Breaks and Early Bird Offer) £24.00

D E S S E R T S

- Chocolate Cookie Dough Blondie served with Vanilla Ice Cream
(please be aware there will be a 10 minute wait as freshly baked) £6.50
Autumn Berry Eton Mess (GF) £6.00
Vegan Apple Pie with Raspberry Sorbet (V, Ve, DF) £6.00
Steamed Lemon Sponge with Custard (V) £6.50
Sorbet Selection with Fresh Berries (GF, DF, Ve, V) £5.00
Triple Chocolate Brownie with Chocolate Sauce and Vanilla Ice Cream £6.50
Cheese and Biscuit Selection, Chutney, Celery Sticks, Crackers & Chutney (£5 Supplement for Spa Breaks and Early Bird Offer)
£10.00

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
Halloumi Fries (V) £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 & enter the code BAN474