



# LUNCH MENU

Monday - Saturday 12pm - 3pm. 2 courses £15.00 | 3 courses £20.00

## STARTERS

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

Tomato and Mozzarella Bruschetta (V, DF & Ve on request)

Halloumi Fries, Salad Garnish and Sweet Chilli Dip (V)

Chicken Liver Pate served with Homemade Chutney and Toasted Brioche

## MAINS

Tandoori Coconut Vegetable Curry, Rice and Mango Chutney (V, Ve, DF, GF)

Cumberland Sausage Ring, Red Onion Gravy, Mashed Potato and Garden Peas

Grilled Halloumi and Red Pepper Burger with Fries and Mixed Salad (V)

Chicken Parmesan served with Chunky Chips, Mixed Salad & Garlic Mayo

Traditional Fish and Chips, Tartar Sauce and Mushy Peas

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

## DESSERTS

Jam Roly Poly served with Custard

Vegan Sticky Toffee Pudding with Vanilla Ice Cream (Ve)

Chocolate Orange Cheesecake

Sorbet Selection with Fresh Berries (GF, DF, VE, V)

Chocolate & Coconut Tart served with Berry Sorbet (GF, DF, V, VE)

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.