



Bannatyne Hotel Darlington

DINNER MENU

Early Bird 5pm - 7pm 2 courses £19.00 | 3 courses £25.00 | A la Carte 7pm - 9pm

Starters

- Homemade Soup of the Day (V, VE, DF, GF on request) £7.00
Ham Hock Terrine, served with Homemade Beetroot Relish, Sourdough Bread (DF) £7.50
Tempura King Prawns, Hoisin Dip (DF) £8.00
Trio of Vegetable Cups, Filled with Hummus and Sun Blushed Tomato (V, VE, DF) £7.00
Avocado and Pomegranate Salad, on a Bed of Mixed Leaf (V, VE, DF, GF) £7.00
Halloumi Fries, Salad Garnish and Tzatziki Dip (V, GF) £7.00

Mains

- Madras & Coconut Vegetable Curry, Rice and Mango Chutney, Naan Bread (V, Ve, DF) £17.00
Mexican Chilli Con Carne, Taco Shells, Guacamole, Sour Cream (Add Boiled Rice £1) £15.00
8oz Rump Steak, served with Chunky Chips, Grilled Tomato, Beer Battered Onion Rings and your choice of Diane or Peppercorn Sauce £25.00 (£7.00 Supplement charge for Spa Breaks and DBB and Early Bird Offer)
Venison Medallions, Fondant Potatoes, Sticky Red Cabbage, Roasted Root Vegetable, Redcurrant Sauce (DF, GF) £21.00 (£2.00 Supplement charge for Spa Breaks and DBB and Early Bird Offer)
Breaded Chicken Escalope, Creamy Garlic Sauce, Skin on Fries, Caesar and Crispy Onion Lettuce Wedge £18.00
Mixed Grill, 4oz Rump Steak, 5oz Gammon, Pork Sausage, Onion Rings, Grilled Tomato, Chunky Chips (Add Fried Egg £1.50) £25.00 (£7.00 Supplement charge for Spa Breaks and DBB and Early Bird Offer)
Baked Sea Trout, Fondant Potatoes, Tenderstem Broccoli, Coconut Chilli Sauce (DF, GF) £21.00 (£2.00 Supplement charge for Spa Breaks and DBB and Early Bird Offer)
Grilled Halloumi and Red Pepper Burger with Fries and Mixed Salad (V) £16.00
Quorn Buttermilk Burger served with Mixed Salad and Skin on Fries (V, Ve, DF) £17.00
Traditional Fish and Chips, Tartare Sauce and Mushy Peas £18.00
Pie of the Day served with Chunky Chips, Garden Peas & Gravy £18.00
Bannatyne's Smashed Patty Burger, Cheese, Gherkins, Crispy Onions, Tomato, Shredded Crispy Lettuce, Spicy Mayo, Fries and Mixed Salad £18.00

Desserts

- School Cake, Vanilla Sponge, Sprinkles, Warm Custard £7.00
Fresh Fruit Eton Mess £7.00
Lemon Posset, Seerved with Homemade Shortbread £7.00
Vegan Apple Pie, Vegan Vanilla Ice Cream (Ve, DF, GF) £7.00
Ice Cream & Sorbet Selection with Fresh Berries (GF, DF, V, Ve) £7.00

Sides

- Onion Rings (DF, V, Ve) £5 Seasonal Vegetables (Ve, V, GF, DF) £5
Chunky Chips or Seasoned Fries (GF, V, Ve, DF) £5 Halloumi Fries (V) £5

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

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. 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. Our suppliers and chef's take great care to remove any bones from our boneless items however there could be a small chance of finding one.