



D I N N E R M E N U

Early Bird - 5pm - 7pm 2 courses £18 | 3 courses £24

7pm - 9pm 2 courses £23 | 3 courses £29

T O S T A R T

- Homemade Soup of the Day (V, VE, DF, GF on request)
- Game Pate served with Homemade Chutney and Crack Bread
Beef Tomato and Mozzarella Salad (GF)
- Creamy Garlic Mushrooms on Toasted Ciabatta Bread
- Sun Blushed Tomato, Red Onion, Garlic Bruschetta (Vegan if requested)
- Korean Chicken Bao Buns
- Korean Vegetable Bao Buns (V, VE, DF)
- Pan Fried Thai King Scallops with Homemade Thai Sauce and Salad Garnish £2 Supplement
- Smoked Salmon Roulade filled with Cream Cheese and Prawns

T O F O L L O W

- Mediterranean Vegetable Risotto (V, VE, DF, GF)
- Chicken Supreme served with Fondant Potatoes, Roasted Vegetables and Creamy Leek Sauce (GF)
- Slow Cooked Beef Brisket, Parsley Mash Potato, Roast Vegetables with Rich Red Wine Jus (DF, GF on request)
- Baked Sea Trout served with Red Pepper Coulis, Rice Noodles and Greens (DF,GF) £4 Supplement
- Grilled Gammon Steak, Fried Egg, Pineapple Rings served with Mixed Salad and Skin on Fries
- Cantonese Stir Fry Vegetable Sizzler served with Rice (V, VE)
- Deep Fried Cantonese Chicken Sizzler, served with Rice and Prawn Crackers
- 5 Bean Chilli served with Rice and Nachos
- Grilled Halloumi and Red Pepper Burger with Fries and Mixed Salad (V)
- Vegan Buttermilk Burger served with Mixed Salad and Fries (V, VE, DF)
- Chicken Parmesan served with Chunky Chips, Mixed Salad & Garlic Mayo
- Traditional Fish and Chips, Tartar Sauce and Mushy Peas
- Pie of the Day served with Chunky Chips, Garden Peas & Gravy
- Bannatyne's Bacon & Cheese Beef Burger served with Fries and Mixed Salad
- 8oz Rump Steak, served with Chunky Chips, Grilled tomato, Beer Battered Onion Rings and your choice of Diane or pepper-corn Sauce (£7 Supplement)

D E S S E R T S

- White Chocolate Blondie served with Milk Chocolate Sauce and Vanilla Ice Cream
- Tropical Fruit Eton Mess (GF)
- Chocolate and Raspberry Tart served with Fruit Sorbet (V, Ve, DF, GF)
- Sticky Toffee Pudding with Toffee Sauce served with Vanilla Ice Cream
- Sorbet Selection with Fresh Fruits (GF, DF, VE, V)
- Lemon and Raspberry Posset served with Raspberry Infused Shortbread
- Cheese and Biscuit Selection, Chutney, Celery Sticks, Crackers & Chutney £5 Supplement
- Sticky Toffee Sundae

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