

LUNCH MENU

12-3pm | 2 courses £15 | 3 courses £20

TO START

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 on request)

TO FOLLOW

Grilled Gammon Steak, Pineapple Ring served with Mixed Salad and Skin on Fries Slow Cooked Beef Brisket, Parsley Mash Potato, Roast Vegetables with Rich Red Wine Jus (DF, GF on request) Whitby Scampi served with Chunky Chips and Garden Peas

Traditional Fish and Chips served with Chunky Chips, Mushy Peas and Tartare Sauce

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

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

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

Cantonese Stir Fry Vegetable Sizzler served with Rice (V, VE)

Deep Fried Cantonese Chicken Sizzler, served with Rice and Prawn Crackers

Three Egg Omelette with Salad Garnish, Pick 3 toppings (Tomato, Mushroom, Ham Cheese and Spinach)

Vegan Burger served with Skin on Fries and Mixed Salad (Ve, V)

Ham and Cheese Panini, Served with Crisps and Mixed Salad

Cheese and Tomato Panini, Served with Crisps and Mixed Salad

Tuna and Sweetcorn Panini, Served with Crisps and Mixed Salad

Traditional British Ham and Cheese Salad, served with Salad Cream

Creamy Chicken Caesar Salad, Croutons, Shaved Parmesan and Caesar Dressing

Avocado Salad served with Mixed Leaves and Homemade Vegan Dressing (V, V)

DESSERTS

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

SIDES

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