

Classics Restaurant Menu

Gluten Free Menu

Starter

Soup of the Day with Butter & Gluten Free Roll (V)	4
Ham Hock Terrine Served With Onion Chutney & Gluten Free Roll	4 / 10
Creamy Garlic Mushrooms with Gluten Free Roll	4
Smoked Mackerel Salad, Tomato & Onion Salsa & Pea Shoots (V)	3 / 7

Main Course

Chicken Tikka Masala, Pilau Rice, Mango Chutney, Onion Bhaji & Poppadum	4
Slow Roast Pork Loin, Creamed Potato, Seasonal Vegetables & Onion Gravy	4
Chicken Fillet Wrapped in Bacon with Seasonal Vegetables, Crushed Garlic Potatoes & Red Wine Gravy	4
Sweet Potato & Chickpea Loaf Served With Seasonal Vegetables, Crushed Garlic Potatoes & Vegan Gravy	None

Dessert

Gluten Free Chocolate Fudge Cake with Ice Cream	4
Chocolate & Coconut Tart with Fruit Compote	None

Allergens- Please inform your server of any allergens or intolerances

1 = Crustaceans, 2 = Soybeans, 3 = Cereals Containing Gluten, 4 = Milk, 5 = Egg, 6 = Celery, 7 = Fish, 8 = Lupin,
9 = Molluscs, 10 = Mustard, 11 = Peanut, 12 = Sesame, 13 = Sulphur Dioxide, 14 = Tree Nuts

Classics Restaurant

Drinks Menu

Dairy Free Menu

Starter

Soup of the Day with Bread Roll (V)	3
Ham Hock Terrine Served With Onion Chutney & Melba Toast	3 / 10
Smoked Mackerel Salad, Toasted Bread, Tomato & Onion Salsa & Pea Shoots (V)	3 / 7

Main Course

Chicken Fillet Wrapped in Bacon with Seasonal Vegetables, Crushed Garlic potatoes & Red Wine Gravy	None
Slow Roast Pork Loin, Crushed Garlic Potato, Seasonal Vegetables & Rich Gravy	None
Sweet Potato & Chickpea Loaf Served With Seasonal Vegetables, Roast Potatoes & Vegan Gravy	None

Dessert

Chocolate & Coconut Tart with Fruit Compote	None
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