

Classics Restaurant

Menu

Starter

Soup of the Day with Butter & Bread Roll (V)	3 / 4
Ardennes Pâté Served With Onion Chutney & Melba Toast	3 / 10
Creamy Garlic Mushrooms with Toasted Ciabatta	3 / 4
Smoked Mackerel Salad, Toasted Bread, Tomato & Onion Salsa & Pea Shoots (V)	3 / 7 / 10

Main Course

Chicken Tikka Masala, Pilau Rice, Mango Chutney, Onion Bhaji & Chota Naan	3
Slow Roast Pork Loin, Creamed Potato, Seasonal Vegetables & Rich Gravy	4
Chicken Fillet Wrapped in Bacon with Seasonal Vegetables, Crushed Garlic Potatoes & Red Wine Gravy	13
Sweet Potato & Chickpea Loaf Served With Seasonal Vegetables, Crushed Garlic Potatoes & Vegan Gravy (Ve)	13
Butternut Squash & Lentil Wellington, Dressed Mixed Leaf Salad & Crushed Garlic Potatoes (Ve)	3 / 10 / 13

Dessert

Sticky Toffee Pudding with Toffee Sauce & Ice Cream	3 / 4 / 5
White Chocolate and Raspberry Cheesecake with Fruit Compote	3 / 4
Apple & Cinnamon Crumble with Vanilla Ice Cream	3 / 4
Chocolate & Coconut Tart with Fruit Compote (Ve)	2 / 14

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 (Ve) = Vegan

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Menu

Under 12's Menu

Main

	Allergens
Pepperoni Pizza	3 / 4 / 13
Cheese & Tomato Pizza	3 / 4
Chicken Nuggets	3
Fish Fingers	3 / 7
Jumbo Sausage	3 / 4
(all served with chips & beans)	

Dessert

Chocolate Brownie with Toffee Sauce & Ice Cream	3 / 4 / 5
Cream Filled Profiteroles With Chocolate Sauce	3 / 4
Warm Banana Loaf with Toffee Sauce & Ice Cream	3 / 4 / 5
Chocolate & Coconut Tart with Fruit Compote (Ve)	2/14

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