

Classics Restaurant

Menu

Starter

Soup of the Day with Butter & Bread Roll (V)	3 / 4
Cajun Spiced Wings, Garlic & Chive Dip with Onion & Coriander Salad	5
Goats Cheese & Red Onion Tart with Dressed Mixed Leaves	3 / 4
Chicken & Cheddar Cheese Bruschetta, Mixed Leaf, Herb Oil, Balsamic Reduction	3 / 4

Main Course

Braised Beef Chunks in Red Wine Gravy, Honey Roast Carrots & Creamed Potato	4 / 13
Slow Roast Pork Loin, Creamy Dijon Sauce, Garlic Roasted Tenderstem Broccoli, Crushed New Potatoes	4
Sweet & Sticky Soy Vegetable Stir Fry with Noodles & Fried Rice.	3 / 4
Chicken Fillet with Red Wine Sauce, Garlic Roasted Tenderstem Broccoli & Crushed New Potatoes	13
Butternut Squash & Lentil Wellington, Dressed Mixed Leaf Salad & Crushed Garlic Potatoes (Ve)	3/13

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)	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 (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)	None

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