



CLASSICS RESTAURANT

Starters

Fresh Tomato & Basil Soup Topped with a Creme Fraiche Swirl & served with
Toasted Bread Roll & Butter 304 Kcal
GF / (Vegan Option Available)

*Sauted Garlic Cream & Herb Mushrooms served with
Sourdough Toast 321 kcal
(GF Option Available)*

Brussels Pate Served with a Red Onion Chutney & Toasted Croutes 362 kcal

*Classic Prawn and Crayfish Cocktail, Sat on Crisp Iceberg Lettuce and
Diced Cucumber 233 kcal*

Main Course

Chicken Tikka Masala & Pilau Rice served with, Naan Bread, Onion Bhaji,
Veg Samosa, Lime Pickle & Mango Chutney 1059 kcal
(GF Option Available)

*Roasted Turkey, Stuffed Pigs in Blankets Served with Roasted Potatoes,
Honey Glazed Root Veg and Gravy 1526 kcal*

*Beef & Smoked Pancetta Lasagne, Served with Homemade Chunky Chips,
Garlic Bread & Dressed Salad 722 kcal*

*Quorn Roast Served with Roast Potatos, Root Vegetables &
Vegan Gravy 702 kcal **Vg***



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Desserts

Belgain Waffle Served with Chocolate Sauce & Strawberries 704 kcal
(Vegan Option Available)

Baked New York Style Cheesecake with Fruit Compote 501 kcal

Banana & Toffee Loaf Cake Served with Toffee Sauce & Vanilla Ice Cream 647 kcal

Chocolate Brownie Served with Cinnamon Toffee Sauce & Vanilla Ice Cream 609 kcal
(GF Option Available)

Sides - £3

*Onion Rings **V** 340 kcal*

*Roasted Garlic Mushrooms **Vg GF** 125 kcal*

*Skin On Fries **GF** 369 kcal*

*Garlic Creamed Spinach **V GF** 149 kcal*



**QR code for
Allergens menu**

V - Vegetarian Vg - Vegan GF - Gluten Free

Please inform your server if you have any food allergies, intolerances, or dietary requirements. Data is obtained from our approved suppliers. As with any catering establishment there is always a potential for cross contamination to occur. While we endeavour to prevent this as far as possible, the nature of allergens means we cannot fully guarantee that cross contamination has not occurred. All calories shown are representative per portion.
Adults need around 2000 kcal a day



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4 Pint Pitchers / Sharers

Carlsberg & Somersby - 20.50 Poretti, Kronenbourg & Blackberry Cider - 22.50

Draught Beers

Carlsberg	5.5/2.8	3.4%
Birra Poretti	6.3/3.2	4.8%
Kronenbourg	6/3	4.6%
Guinness	7.5/3.8	4.2%
Somersby Cider	5.5/2.8	4.5%
Somersby Blackberry Cider	6/3	4.5%
IPA Hobgoblin Sessions	5.5/2.8	3.4%

Bottled Drinks

Birra Angelo Poretti (330ml)	4	4.8%
Estrella Zero (330ml)	4	0.0%
Guinness Zero (440ml)	6.5	0.0%
Newcastle Brown Ale (550ml)	6.0	4.7%

Wine (750ml) All Bottles 22.00

Las Ondas Sauvignon Blanc		11%
Spearwood Chardonnay		11%
Vignana Pinot Grigio		11%
Canyon Road White Zinfandel		8%
Morajo Pinot Grigio Blush		11%
Las Ondas Pinot Noir Reserva		12.5%
Ponte Merlot		12%
Spearwood Shiraz		13.5%
Wine by the glass (125ml)	6.0	12.5%

Most Wanted (187ml)

Sauvignon Blanc	6.0	11%
Sauvignon Rose	6.0	11%
Malbec	6.0	11%
Pinot Grigio Fizz	6.0	11.5%



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Bubbles (750ml)	PRICE	ABV
Ponte Prosecco Extra Dry	28.5	10.5%
Ponte Prosecco Rosé Brut	28.5	11%

Shorts All 25ml	3.7 / 4*	
Bacardi		37.5%
Baileys (50ml)		17%
Jameson		40%
Captain Morgan Dark Rum		40%
Kraken Rum		40%
Captain Morgan Spiced Rum		35%
Courvoisier VS		40%
Disaronno		28%
Gordon's Gin		37.5%
Gordon's Pink Gin		35%
Jack Daniels		40%
Malibu		18%
Smirnoff Red		37.5%
Southern Comfort		35%
AU Blue Raspberry Vodka*		35.2%
AU Strawberry Burst*		35.2%

Soft Drinks

Pepsi / Pepsi Max	3.3/1.7	Britvic Juices/Mixers	2
R Whites Lemonade	3.3/1.7	Still/Sparkling Water	3/1.6
Red Bull / Sugar-free	3.5	Cordial/Draft Mixer	1
Tropical Red Bull	3.5		
J2O (Various Flavours)	3		