



# CLASSICS RESTAURANT

Welcome to Nottingham Greyhound Stadium's Restaurant. We're proud to serve a menu full of seasonally inspired dishes, carefully crafted to suit every taste. Our friendly team is always on hand to offer recommendations and pour you the perfect drink, just ask!

## Starters

*Cream of Mushroom Soup Served with Baked Bread Roll & Butter **V (Vg & GF Available)** 293 kcal*

*Crispy Deep Fried Brie Wedges in a Garlic & Rosemary Coating Served with Mixed Leaves & Cranberry Sauce **V** 326 kcal*

*Tomato & Basil Bruschetta Served with Dressed Leaves & Balsamic Glaze **Vg** 310 kcal*

*BBQ Chicken Thigh Served with Spring Onion Salad & Lime Wedge 364 kcal*

## Main Course

*Chicken Supreme Served with Garlic Mash, French Beans & Red Wine Jus **GF** 656 kcal*

*Roasted Pollock Fillet Served with Rosemary & Garlic Crushed New Potatoes, French Beans & Parmesan Cream Sauce **GF** 542 kcal*

*Chipotle Spiced BBQ Pork Ribs Served with Skin on Fries & Corn on the Cob 1084 kcal*

*Sweet & Sticky Soy Vegetable Stir Fry with Fried Rice **V** 425 kcal*



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## Desserts

*Chocolate Orange Mousse & Crème Chantilly* **V GF** 547 kcal

*Apple & Berry Crumble with Vanilla Ice Cream* **V**  
**(Vg/GF Option Available)** 362 kcal

*Sticky Toffee Pudding with Vanilla Ice Cream* **V** 810 kcal

*Lemon Tart Served with Raspberry Sorbet* **V GF** 562 kcal

**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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<b>Bubbles</b>	(750ml)	PRICE	ABV
Ponte Prosecco Extra Dry		28.5	10.5%
Ponte Prosecco Rosé Brut		28.5	11%
<b>Shorts</b>	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%
Slingsby Rhubarb Gin			40%
Jack Daniels			40%
Malibu			18%
Smirnoff Red			37.5%
Southern Comfort			35%
AU Blue Raspberry Vodka*			35.2%
AU Strawberry Burst*			35.2%
<b>Soft Drinks</b>			
Pepsi / Pepsi Max	3.5/1.75	Britvic Juices/Mixers	2.2/2
R Whites Lemonade	3.5/1.5	Still/Sparkling Water	3/1.7
Red Bull & Sugar-free	3.6	Cordial/Draft Mixer	1
J2O (Various Flavours)	3.2		



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## ***Drink of the Season***

	PRICE	ABV
Slingsby Rhubarb Gin	3.70	40%

## ***Draught Beers***

Carlsberg	5.6/2.8	3.4%
Birra Poretti	6.3/3.15	4.8%
Kronenborg	6.1/3.05	4.6%
Guinness	7.5/3.75	4.2%
Sommersby Cider	5.6/2.8	4.5%
Sommersby Blackberry Cider	6.1/3.05	4.5%
IPA Hobgoblin Sessions	5.6/2.8	3.4%

## ***Bottled Drinks***

Birra Angelo Poretti (330ml)	4.1	4.8%
Estrella Zero (330ml)	4.0	0.0%
Guinness Zero (440ml)	6.5	0.0%
Newcastle Brown Ale (550ml)	6.0	4.7%
Sol	4.6	3.4%

## ***Wine (750ml)***      All Bottles 22.50

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		13%
Ponte Merlot		11%
Spearwood Shiraz		12.5%
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%