



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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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%
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%

Soft Drinks

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 Poretta	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 Poretta (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%