

# YOUNG CULINARIANS MENU



(v) = vegetarian  
(vg) = vegan  
(gf) = gluten free

## BREAKFAST

available all day!

Fried egg, sausage + hash potatoes	5.40
Avocado, fried egg + hash potatoes (v)	5.40
Buttermilk pancake stack (v) banana, strawberries + maple syrup	5.40
Scrambled eggs on toast (v)	5.40
+ bacon	1.25
<b>Build your own breakfast</b>	<b>6.15</b>
(select any 4 of the items below)	
Sausage, bacon, scrambled or fried egg, hash potatoes, mushrooms, Heinz beans, toast	
gluten free toast available on request*	

## MAINS

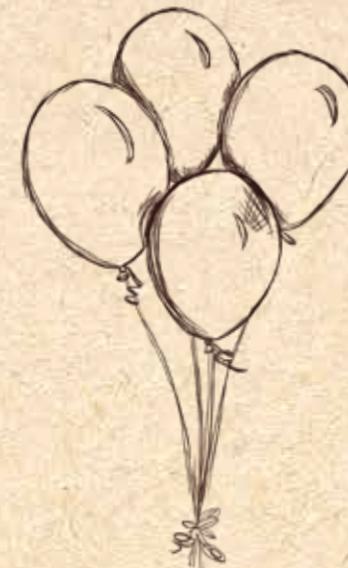
available from 11:00am daily

Rotisserie chicken + chips cherry tomato + cucumber + sweetcorn salad	5.95
<b>Cheeseburger + chips</b>	<b>7.15</b>
Tomato pasta (vg) gluten free pasta is available if requested	5.15
Margherita pizza (v)	7.15
Fish goujons + chips cherry tomato + cucumber + sweetcorn salad	7.15
<b>Grilled cheese toastie + chips (v)</b>	<b>6.15</b>

## DESSERTS

Warm chocolate brownie (v)(gf) chocolate chip ice cream	3.95
Sonoma young sundae neopolitan (v) vanilla choc chip, red berry, coco vanilla ice cream scoops with chocolate + berry sauces	3.95
Cookies & vanilla ice cream (v)	3.95
Fresh fruit bowl (vg)	3.95
all our ice creams are vegan	

Apple or orange juice	£1.85
Babycino frothy milk dusted with chocolate	£1.30
Cup of milk oat, almond, soy or semi-skimmed	£1.30
Sonoma fruity punch apple, orange & cranberry	£2.50
Still or sparkling water	£2.50

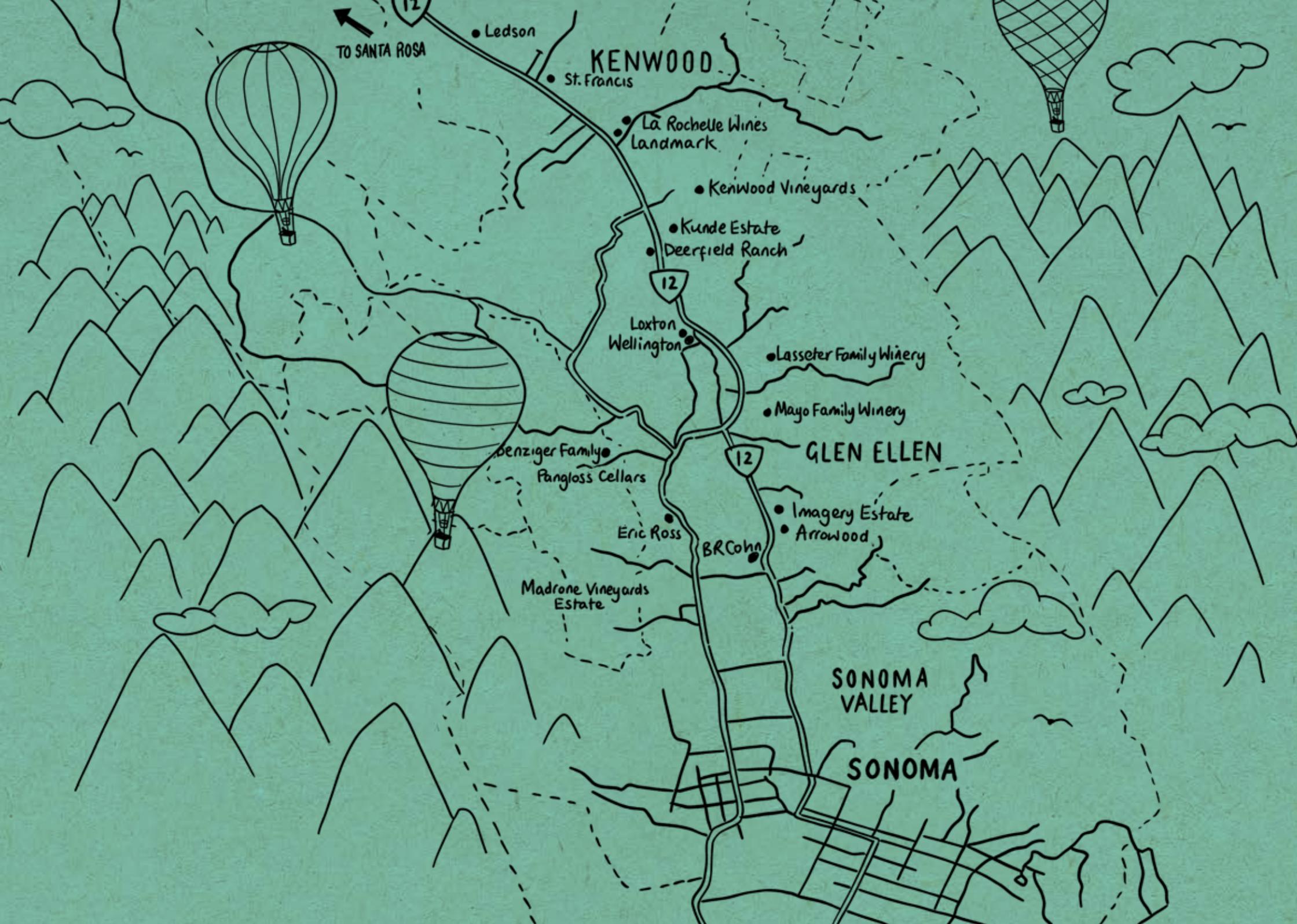


# Sonoma



EAT - DRINK - LIVE - SONOMA

V = Vegetarian. These products do not contain any meat or fish. VG = Vegan. These dishes are made from ingredients that do not contain any animal products. However we do not have dedicated preparation or cooking areas in our kitchens for vegetarian or vegan food. GF = dishes are made from ingredients which do not contain gluten. However, we do not have dedicated preparation or cooking areas within our kitchen for vegetarian and gluten-free food. Not all ingredients are shown in the dish descriptions. All dishes on this menu are subject to ingredient availability. Not all ingredients are shown in the dish descriptions. We follow good hygiene practices in our kitchens, but due to the presence of allergenic ingredients in some products there is a small possibility that allergen traces may be found in any item. We advise you to speak to a member of staff if you have any food allergies or intolerances. For full details visit [www.restaurantallergens.com/sonoma](http://www.restaurantallergens.com/sonoma). Our fish is a natural product & may contain small bones. We are happy to provide you with allergen guidelines for all our menu items. As our food is prepared & freshly cooked to order in our busy kitchen, there may be a risk that traces of allergens & gluten can be found in any dish. For more detailed information please ask one of our crew. TRG Concessions only use RSPCA Assured™ shell eggs in our restaurants. This means we use suppliers and farmers that adhere to the RSPCA welfare standard and have been checked by RSPCA assessors.



TO SANTA ROSA

Ledson

KENWOOD

St. Francis

La Rochelle Wines  
Landmark

Kenwood Vineyards

Kunde Estate

Deerfield Ranch

12

Loxton  
Wellington

Lasseter Family Winery

Mayo Family Winery

GLEN ELLEN

12

Benziger Family

Pangloss Cellars

Eric Ross

BR Cohn

Imagery Estate

Arrowood

Madrone Vineyards  
Estate

SONOMA  
VALLEY

SONOMA