



ASTON HALL
HOTEL & RESTAURANT

Light Bites - 3 for £15.00

Selection of Homemade Breads <i>Marinated olives & dips</i>	GF	£6.00
Salt & Pepper Chicken Wings <i>Sweet & sour dip</i>	GF	£6.00
Mozzarella Fries <i>Marinara dipping sauce</i>	GF	£6.00
Crispy Duck Spring Rolls <i>Soy sauce dip</i>		£6.00
Homemade Nachos <i>Guacamole, salsa, sour cream, jalapenos, cheese sauce</i>		£6.00
Cheese & Spring Onion Croquettes <i>Sour cream & chive dip</i>		£6.00

Sandwiches

Served on your choice of white bread, wholegrain bread or toasted ciabatta.
Accompanied by root vegetable crisps, house salad & coleslaw.
Upgrade to homemade triple cooked chips for an additional £2.50.

Southern Fried Chicken <i>Paprika Mayonnaise</i>	GF	£10.00
New York Deli <i>Pastrami, Swiss cheese, sauerkraut</i>	GF	£10.00
Club Sandwich <i>Grilled chicken, bacon, egg mayonnaise, lettuce, tomato</i>	GF	£10.00
Breaded Fish Fingers <i>Mushy Peas, Tartare Sauce</i>	GF	£10.00
Caprese <i>Mozzarella, sun-dried tomato, balsamic glaze, basil oil</i>	GF	£10.00

Starters

Soup of the Day <i>Warm ciabatta</i>	GF	£6.00
Chilli Garlic King Prawns <i>Toasted sourdough, rocket salad</i>	GF	£9.00
Nduja Scotch Egg <i>Hollandaise sauce</i>		£8.00
Chicken & Smoked Applewood Terrine <i>Rocket & parmesan salad, piccalilli</i>	GF	£8.00
Burrata Bruschetta <i>Heritage tomato salad, pesto, balsamic glaze</i>	GF	£9.00
Minted Lamb Rump <i>Warm Greek salad, mint dressing</i>	GF	£9.00

Please be aware that our dishes are prepared in a kitchen where nuts, gluten, and other allergens are present, and our menu descriptions do not include all ingredients and allergens used in each dish.

Should you require any information regarding allergens, please speak to your server.

GF – Dishes that can be adapted to be gluten free.

Mains

Grilled Halloumi Burger <i>Paprika mayonnaise, red onion marmalade, tomato, baby gem lettuce, coleslaw, homemade triple cooked chips</i>	GF	£17.00
Grilled Thai Chicken Burger <i>Asian slaw, Thai-spiced mayonnaise, coleslaw, homemade triple cooked chips</i>	GF	£18.00
Homemade Meat & Potato Pie <i>Homemade triple cooked chips, mushy peas, Henderson's gravy</i>		£16.00
Beer Battered Fish & Chips <i>Mushy peas, curry sauce, tartare sauce, charred lemon</i>	GF	£17.00
Toulouse Sausage & Mash <i>Buttered tenderstem broccoli, caramelised red onion gravy</i>	GF	£17.00
Wild Mushroom Gnocchi <i>Garlic & thyme cream sauce (Add grilled chicken - £5.00)</i>		£16.00
Pan-fried Sea Bass <i>Ratatouille, garlic parmentier potatoes, basil dressing</i>	GF	£18.00
Niçoise Salad <i>Green beans, new potato, cherry tomato, baby gem, olives, boiled egg</i>	GF	£15.00

From The Grill

8oz Sirloin Steak	GF	£22.00
Barnsley Chop	GF	£18.00
Half Lemon & Thyme Roasted Spatchcock Chicken	GF	£20.00
<i>All accompanied with homemade triple cooked chips, grilled tomato & mushroom (Add peppercorn sauce, beef-dripping butter or chimichurri sauce - £2.00)</i>		

Sides

Cheesy Fries Cheese, Bacon & Sour Cream Loaded Fries Cajun Fries Creamy Mashed Potato Homemade Chips Coleslaw Seasonal Vegetables House Salad Cheesy Garlic Bread Beer Battered Onion Rings Creamed Cabbage & Bacon		£4.00
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Homemade Desserts

Chocolate & Raspberry Torte <i>Dried raspberries and chocolate soil</i>		£7.00
Vanilla Roasted Peach & Apple Crumble <i>Vanilla-pod custard or ice-cream</i>	GF	£7.00
Treacle Tart <i>Crème Anglaise, clotted cream ice-cream</i>		£7.00
Tiramisu <i>Chocolate tuille, chocolate coated coffee beans</i>	GF	£7.00
Cheesecake of the Day <i>(Please ask your server)</i>		£7.00
Vanilla Crème Brulée <i>Orange & toffee shortbread</i>	GF	£7.00
Yorkshire Cheeseboard <i>Smoked Wensleydale, Yorkshire blue, Fountains Gold cheddar, celery, apples, grapes, homemade chutney, selection of biscuits</i>	GF	£10.00

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Vegan Menu

Soup of the Day <i>Warm ciabatta</i>	GF	£6.00
Salt & Pepper Cauliflower Wings <i>Sweet & sour dipping sauce</i>	GF	£7.00
Chilli Garlic Tofu <i>Toasted sourdough, rocket salad</i>	GF	£7.00
Sausage & Mash <i>Tenderstem broccoli, Henderson's Gravy</i>	GF	£15.00
Wild Mushroom Gnocchi <i>Garlic thyme sauce, garlic bread</i>		£16.00
Niçoise Salad <i>Green beans, new potato, cherry tomato, baby gem, olives</i>	GF	£15.00
Chocolate Brownie <i>Vanilla ice-cream, chocolate sauce</i>	GF	£7.00
Vanilla Roasted Peach & Apple Crumble <i>Vanilla custard or ice-cream</i>	GF	£7.00
Fresh Fruit Salad & Sorbet	GF	£7.00

Sunday Lunch

Served 12pm-4pm

Sunday Roast - A choice of meats (please ask your server)	GF	£16.00
Nut Roast	GF	£14.00
<i>Served with thyme roasted potatoes, creamy mashed potatoes, Yorkshire pudding, seasonal vegetables & pan gravy</i>		
Sides – Cauliflower Cheese Sage & Onion Stuffing		£4.00

Tea, Coffee & Hot Beverages

Americano	£3.50
Espresso	£2.50
Double Espresso	£2.80
Cappuccino	£3.80
Latte	£3.80
Flat White	£4.25
Macchiato	£2.80
Mocha	£4.00
Liquor Coffee	£7.30
Hot Chocolate	£4.20
Flavoured Syrup	£0.60
Pot of Tea (please choose from the following) - Yorkshire Tea – Earl Grey – Sencha Green Tea – Lemon & Ginger – Peppermint Infusion – Berry Infusion – Chamomile Infusion – Decaffeinated	£3.50

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