



ASTON HALL
HOTEL & RESTAURANT

Light Bites - 3 for £15.00

Chicken Wings <i>Garlic, parmesan</i>	GF	£6.00
Homemade Bread <i>Selection of dips and oils</i>		£6.00
Nachos <i>Fresh salsa, guacamole, cheese sauce, sour cream</i>	GF	£6.00
Sweetcorn and Chilli Fritters <i>Sweet chilli dip</i>	GF	£6.00
Whitebait <i>Tartare sauce</i>	GF	£6.00
Bao Buns <i>Hoisin shredded chicken, sliced spring onion</i>		£6.00

Sandwiches

Served on a toasted ciabatta roll and accompanied by homemade chips, house salad & coleslaw

BLT <i>Bacon, lettuce, tomato, mayonnaise</i>	GF	£13.00
Cajun Grilled Halloumi <i>Guacamole, rocket, salad tomatoes</i>	GF	£13.00
Shredded Buffalo Chicken <i>Gem lettuce, blue cheese mayonnaise</i>	GF	£14.00
Philly Cheese Steak <i>Peppers, onions, American mustard, ketchup</i>	GF	£15.00
Club Sandwich <i>Chicken, bacon, egg mayonnaise, lettuce, tomato</i>	GF	£15.00
Cheese and Tomato <i>Grilled cheddar cheese, salad tomatoes</i>	GF	£12.00
Battered Fish Fingers <i>Mushy peas, tartare sauce</i>	GF	£15.00

Starters

Homemade Soup <i>Toasted onion loaf</i>	GF	£6.00
Calamari <i>Lemon & chive mayonnaise</i>	GF	£7.00
Teriyaki Tofu <i>Grilled spring onion, pak choi</i>	GF	£7.00
Rosemary Lamb Rump <i>Mediterranean couscous, pomegranate dressing</i>	GF	£9.00
Garlic Mushrooms <i>Toasted onion loaf, grated parmesan</i>	GF	£7.00
Chicken and Chorizo Skewers <i>Saffron aioli</i>	GF	£7.00

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.

Boards

Individual board - **£10.00** | Sharing board for 2 people – **£16.00**

Antipasti Board Cured meats, mini camembert, homemade bread, dips & oils

Ploughman's Board Pork pie, cheddar cheese, honey mustard ham, piccalilli, house salad, homemade bread

Mains

Pan Fried Cod Loin <i>Buttered new potatoes, grilled asparagus, lime & anchovy butter</i>	GF	£20.00
Loaded Flatbread <i>Your choice of chicken or halloumi, pickled onion, lettuce, cucumber, fries, tzatziki</i>		£18.00
Wild Mushroom and Truffle Risotto <i>Rocket & pesto salad</i>	GF	£18.00
8oz Beef Burger <i>Applewood cheese, bacon, burger sauce, pickles, shredded lettuce, tomato, fries</i>	GF	£18.00
Braised Lamb Pie <i>Your choice of homemade chips or creamy mashed potato, garden peas, red wine jus</i>	GF	£18.00
Beer Battered Fish & Chips <i>Mushy peas, curry sauce, tartare sauce, charred lemon</i>	GF	£19.00
Pork Fillet <i>Wholegrain mustard mash, buttered seasonal vegetables, cider apple jus</i>	GF	£18.00
Waldorf Salad <i>Apple, celery, walnuts, blue cheese dressing</i>	GF	£17.00
Superfood Salad <i>Tenderstem broccoli, pomegranate, roasted sweet potato, couscous, pumpkin seeds</i>	GF	£17.00

From the Grill

8oz Sirloin Steak		
Rosemary Lamb Rump	GF	£24.00
Peri-Peri Chicken Breast	GF	£23.00
	GF	£18.00

All accompanied with dauphinoise potatoes, whole roasted mushroom, grilled herb tomato, plus your choice of red wine jus, peppercorn sauce or chimichurri sauce

Sides

French Fries Creamy Mashed Potato Homemade Chips Coleslaw Seasonal Vegetables House Salad Cheesy Garlic Bread Beer Battered Onion Rings Creamed Cabbage & Bacon	£5.00
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Homemade Desserts

Tropical Pavlova <i>Pineapple, mango, passionfruit, whipped cream, raspberry coulis</i>	GF	£7.00
Sticky Toffee and Rum Pudding <i>Vanilla bean clotted cream</i>	GF	£7.00
Sicilian Lemon Tart <i>Raspberry sorbet, candied lemon</i>		£6.00
Black Forest Chocolate Brownie <i>Cherry ice-cream, warm cherry syrup</i>	GF	£6.00
Aston Hall Cheese Selection <i>Smoked applewood, cheddar, Yorkshire blue, camembert, selection of crackers, plum ketchup, apple, grapes, celery</i>	GF	£12.00

Vegan Menu

Homemade Soup <i>Toasted ciabatta</i>	GF	£6.00
Garlic Mushrooms <i>Sourdough, dressed rocket</i>	GF	£6.00
Falafel <i>Lemon tahini, rocket salad</i>		£6.00
Wild Mushroom and Truffle Risotto <i>Rocket salad</i>	GF	£18.00
'This isn't Beef' Burger <i>Smashed vegan patty, burger sauce, pickles, shredded lettuce, tomato, fries</i>	GF	£18.00
Loaded Flatbread <i>BBQ Jackfruit, pickled onion, lettuce, cucumber, fries, tzatziki</i>		£18.00
Black Forest Chocolate Brownie <i>Cherry ice-cream, warm cherry syrup</i>	GF	£6.00
Sticky Toffee and Rum Pudding <i>Vanilla ice-cream</i>	GF	£7.00
Selection of Sorbets	GF	£5.00

Sunday Lunch

Served 12pm-4pm

Sunday Roast - A choice of meats (please ask your server)	GF	£18.00
Nut Roast	GF	£16.00
<i>Served with thyme roasted potatoes, creamy mashed potatoes, Yorkshire pudding, seasonal vegetables & pan gravy</i>		
Sides – Cauliflower Cheese Sage & Onion Stuffing		£5.00

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