



ASTON HALL  
HOTEL & RESTAURANT

## Light Bites - 3 for £16.00

<b>Chicken Wings</b> <i>Your choice of barbeque, Franks hot sauce or sweet chilli</i>	GF	£7.00
<b>Homemade Bread</b> <i>Selection of dips and oils</i>		£7.00
<b>Nachos</b> <i>Fresh salsa, guacamole, cheese sauce, sour cream</i>		£7.00
<b>Cheddar Cheese Bites</b> <i>Tomato chutney</i>	GF	£7.00
<b>Duck Spring Rolls</b> <i>Soy sauce</i>		£7.00

## Sandwiches

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

<b>Cajun Chicken</b> <i>Cucumber, mint mayonnaise, rocket</i>	GF	£14.00
<b>Battered Fish Fingers</b> <i>Tartare sauce</i>	GF	£14.00
<b>BBQ Beef Brisket</b> <i>Swiss cheese, coleslaw</i>	GF	£14.00
<b>Avocado and Hummus</b> <i>Baby gem lettuce</i>	GF	£14.00
<b>Tuna Crunch Melt</b> <i>Peppers, onions, melted cheddar</i>	GF	£14.00

## Starters

<b>Soup of the Day</b> <i>Toasted onion loaf</i>	GF	£6.00
<b>Lamb Shawarma Bon Bons</b> <i>Lime pickled onions, harissa mayonnaise</i>	GF	£7.00
<b>Pan Seared Scallops</b> <i>Tomato chutney, roasted peppers</i>	GF	£8.00
<b>Pork and Fennel Scotch Egg</b> <i>Hollandaise sauce</i>	GF	£7.00
<b>Whipped Goats Cheese and Beetroot Tart</b> <i>Pistachio crumb</i>		£7.00

## Boards

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

<b>Antipasti Board</b> <i>Cured meats, mini camembert, homemade bread, dips &amp; oils</i>
<b>Ploughman's Board</b> <i>Pork pie, scotch egg, honey mustard ham, piccalilli, house salad, homemade bread</i>

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

<b>Chargrilled Chicken Burger</b> <i>Homemade chips, pickled red onion, baby gem lettuce, garlic mayonnaise</i>	GF	£18.00
<b>Braised Beef Shin and Caramelised Onion Pie</b> <i>Creamy mashed potato, honey glazed carrots</i>		£18.00
<b>Pasta Carbonara</b> <i>Crispy pancetta, garlic bread (add a chicken breast for £5.00)</i>		£15.00
<b>Thai Green Chicken Curry</b> <i>Coconut rice, pickled cucumber</i>	GF	£17.00
<b>Salmon Teriyaki</b> <i>Asian noodles, grilled pak choi, pickled cucumber</i>	GF	£20.00
<b>Beer Battered Fish &amp; Chips</b> <i>Mushy peas, curry sauce, tartare sauce, charred lemon</i>	GF	£19.00
<b>Spinach and Ricotta Tortellini</b> <i>Chilli &amp; roasted vine tomato sauce, rocket salad, balsamic dressing</i>		£15.00
<b>Mediterranean Quinoa Salad</b> <i>Peppers, cucumber, olives, feta (add a chicken breast for £5.00)</i>	GF	£17.00
<b>Caesar Salad</b> <i>Gem lettuce, anchovies, crispy pancetta, parmesan, herb croutons (add a chicken breast for £5.00)</i>	GF	£17.00

## From the Grill

<b>Ribeye Steak</b>	GF	£23.00
<b>Fennel and Rosemary Pork Loin Steak</b>	GF	£20.00
<b>Corn Fed Chicken Supreme</b>	GF	£19.00

*All accompanied with homemade chips, grilled tomato & mushroom, rocket salad, plus your choice of peppercorn sauce, Diane sauce or roasted garlic butter.*

## Sides

<b>French Fries   Creamy Mashed Potato   Homemade Chips   Coleslaw   Seasonal Vegetables   House Salad   Cheesy Garlic Bread   Beer Battered Onion Rings   Creamed Cabbage &amp; Bacon</b>	£4.00
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## Homemade Desserts

<b>Strawberry Basil Cheesecake</b> <i>Micro basil, strawberry compote</i>		<b>£8.00</b>
<b>Banoffee Pie</b> <i>Caramelised banana, salted caramel</i>	GF	<b>£7.00</b>
<b>Vanilla Pod Crème Brulee</b> <i>Homemade shortbread</i>	GF	<b>£6.00</b>
<b>Plum and Apple Tart Tatin</b> <i>Vanilla pod ice-cream, rum &amp; raisin syrup</i>		<b>£7.00</b>
<b>Spiced Poached Pear</b> <i>Walnut brittle, sweetened mascarpone, spiced syrup</i>	GF	<b>£7.00</b>

## Vegan Menu

<b>Soup of the Day</b> <i>Toasted ciabatta</i>	GF	<b>£6.00</b>
<b>Cauliflower Wings</b> <i>Chive mayonnaise</i>		<b>£6.00</b>
<b>Hummus</b> <i>Flavoured focaccia, toasted chickpeas &amp; seeds</i>	GF	<b>£6.00</b>
<b>Sausage and Mash</b> <i>Tenderstem broccoli, Henderson's Gravy</i>	GF	<b>£16.00</b>
<b>Thai Green Curry</b> <i>Coconut rice, pickled cucumber</i>	GF	<b>£15.00</b>
<b>Falafel and Spinach Burger</b> <i>Homemade chips, pickled red onion, sliced tomato, baby gem lettuce, paprika mayonnaise</i>	GF	<b>£17.00</b>
<b>Double Chocolate Brownie</b> <i>Chocolate sauce, honeycomb ice-cream</i>	GF	<b>£7.00</b>
<b>Spiced Poached Pear</b> <i>Walnut brittle, vanilla ice-cream, spiced syrup</i>	GF	<b>£7.00</b>
<b>Selection of Sorbets</b>	GF	<b>£5.00</b>

## Sunday Lunch

**Served 12pm-4pm**

<b>Sunday Roast</b> - A choice of meats (please ask your server)	GF	<b>£18.00</b>
<b>Nut Roast</b>	GF	<b>£16.00</b>
<i>Served with thyme roasted potatoes, creamy mashed potatoes, Yorkshire pudding, seasonal vegetables &amp; pan gravy</i>		
<b>Sides – Cauliflower Cheese   Sage &amp; Onion Stuffing</b>		<b>£4.00</b>

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