



ASTON HALL  
HOTEL & RESTAURANT

## Light Bites - 3 for £15.00

<b>Prosciutto and Parmesan Croquettes</b> <i>Spicy tomato jam</i>	GF	£6.00
<b>Homemade Bread</b> <i>Selection of dips and oils</i>		£6.00
<b>Nachos</b> <i>Fresh salsa, guacamole, cheese sauce, sour cream</i>	GF	£6.00
<b>Crispy Korean Chicken</b> <i>Sesame seeds, spring onion</i>	GF	£6.00
<b>Patatas Bravas</b> <i>Garlic aioli</i>	GF	£6.00
<b>Homemade Meatballs</b> <i>Maderia sauce, parmesan</i>		£6.00
<b>Grilled Halloumi</b> <i>Garlic, honey</i>	GF	£6.00

## Sandwiches

*Served on a toasted ciabatta roll and accompanied by house salad, homemade coleslaw and root vegetable crisps (upgrade to homemade chips with any sandwich for an additional £2.00)*

<b>Meatball Sub</b> <i>Rich tomato sauce, mozzarella</i>		£13.00
<b>Chorizo and Mozzarella</b> <i>Red pesto, rocket</i>	GF	£12.00
<b>BBQ Jackfruit</b> <i>Coleslaw, smoked applewood cheese</i>	GF	£12.00
<b>Chicken Tikka</b> <i>Pickled onions, raita</i>	GF	£12.00
<b>Mediterranean Vegetable</b> <i>Grilled halloumi, dressed rocket, balsamic dressing</i>	GF	£13.00
<b>Croque Monsieur</b> <i>Honey roasted ham, bechamel cheese (add a fried egg – 50p)</i>		£12.00
<b>Battered Fish Fingers</b> <i>Mushy peas, tartare sauce</i>	GF	£13.00

## Starters

<b>Homemade Soup</b> <i>Toasted onion loaf</i>	GF	£6.00
<b>Duck Spring Roll</b> <i>Plum sauce, spring onion, cucumber</i>		£7.00
<b>Vegetable Tempura</b> <i>Sweet chilli dressing</i>	GF	£6.00
<b>Pork Belly Bites</b> <i>Apple slaw, hot honey, cider dressing</i>	GF	£8.00
<b>Moules Mariniere</b> <i>Toasted ciabatta</i>	GF	£9.00
<b>Garlic and Herb Tiger Prawns</b> <i>Toasted sourdough, charred lime</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.

## Boards

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

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

**Mezze Board** Hummus, olives, homemade bread, Mediterranean vegetables, falafel, tzatziki, baba ghanoush

## Mains

<b>Pan Fried Duck Breast</b> Sweet potato puree, braised red cabbage, crispy kale, red wine jus	GF	<b>£20.00</b>
<b>Pan Fried Sea Bream</b> Garlic confit parmentier, grilled courgette, lemon beurre blanc	GF	<b>£20.00</b>
<b>Braised Beef Ragu Tagliatelle</b> Dressed rocket, rustic garlic bread (Braised Lentil Ragu (v) also available)	GF	<b>£18.00</b>
<b>Chicken, Ham and Leek Pie</b> Your choice of homemade chips <b>or</b> creamy mashed potato, garden peas, tarragon cream sauce		<b>£18.00</b>
<b>Aston Hall Burger</b> Your choice of 8oz beef <b>or</b> chargrilled chicken breast, cheese, baby gem lettuce, tomato, red onion, gherkin, burger sauce, French fries (additional toppings (50p per topping) – fried egg, crispy bacon, portobello mushroom, beer battered onion rings)	GF	<b>£17.00</b>
<b>Beer Battered Fish &amp; Chips</b> Mushy peas, curry sauce, tartare sauce, charred lemon	GF	<b>£19.00</b>
<b>Chicken Milanese</b> Buttered Hasselback potatoes, roasted cherry tomato & basil sauce, dressed rocket salad	GF	<b>£17.00</b>
<b>Warm Goats Cheese Salad</b> Roasted fig, beetroot, buffalo tomato, baby gem lettuce, red onion, balsamic glaze	GF	<b>£17.00</b>
<b>Mediterranean Vegetable Tart Tatin</b> Dressed rocket, balsamic dressing	GF	<b>£16.00</b>

## From the Grill

<b>8oz Rump Steak</b>	GF	<b>£24.00</b>
<b>Rosemary and Thyme Supreme of Chicken</b>	GF	<b>£18.00</b>
<b>Salmon Fillet</b>	GF	<b>£20.00</b>

All accompanied with homemade chips, whole roasted mushroom, grilled herb tomato, plus your choice of Diane sauce, peppercorn sauce or 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>	<b>£5.00</b>
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## Homemade Desserts

<b>Pina Colada Panna Cotta</b> <i>Coconut panna cotta, pineapple salsa, spiced rum cookie crumb</i>	GF	£7.00
<b>Chocolate Orange Delice</b> <i>Orange gel, dried orange slice, Chantilly cream</i>	GF	£7.00
<b>Stem Ginger Treacle Tart</b> <i>Brandy snap, crème anglaise</i>		£7.00
<b>Peach Clafoutis</b> <i>Homemade granola crumb, whipped Greek yoghurt, warm honey</i>		£7.00
<b>Caramelised Toffee Apple Bread and Butter Pudding</b> <i>Vanilla ice-cream</i>		£7.00

## Vegan Menu

<b>Homemade Soup</b> <i>Toasted ciabatta</i>	GF	£6.00
<b>Vegetable Tempura</b> <i>Sweet chilli dressing</i>	GF	£6.00
<b>Falafel</b> <i>Lemon tahini, rocket salad</i>		£6.00
<b>Braised Lentil Ragu Spaghetti</b> <i>Dressed rocket, rustic garlic bread</i>	GF	£18.00
<b>'This isn't Beef' Burger</b> <i>Smashed vegan patty, burger sauce, pickles, shredded lettuce, tomato, fries</i>	GF	£18.00
<b>Mediterranean Vegetable Tart Tatin</b> <i>Dressed rocket, balsamic dressing</i>		£17.00
<b>Double Chocolate Brownie</b> <i>Chocolate ice-cream, warm chocolate sauce</i>	GF	£6.00
<b>Sticky Toffee Pudding</b> <i>Vanilla ice-cream</i>	GF	£7.00
<b>Selection of Sorbets</b>	GF	£5.00

## Sunday Lunch

*Served 12pm-4pm*

<b>Sunday Roast</b> - A choice of meats (please ask your server)	GF	£18.00
<b>Nut Roast</b>	GF	£16.00
<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>		£5.00

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