



ASTON HALL
HOTEL & RESTAURANT

Light Bites - 3 for £16.00

| | | |
|---|----|-------|
| Barbeque Chicken Wings <i>Ranch sauce</i> | GF | £7.00 |
| Homemade Bread <i>Flavoured butters and dips</i> | | £7.00 |
| Nachos <i>Fresh salsa, guacamole, cheese sauce, sour cream</i> | | £7.00 |
| Halloumi Fries <i>Romesco sauce</i> | GF | £7.00 |
| Jalapeño Poppers <i>Cream cheese & chive dip</i> | | £7.00 |

Sandwiches

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

| | | |
|---|----|--------|
| Egg Mayo <i>Cress, baby gem lettuce</i> | GF | £12.00 |
| Ploughman's <i>Honey glazed ham, Swiss cheese, red onion marmalade, rocket</i> | GF | £12.00 |
| Southern Fried Chicken <i>Paprika mayonnaise, baby gem lettuce</i> | GF | £12.00 |
| Mushroom Melt <i>Gruyere and Swiss cheese, balsamic glaze, rocket</i> | GF | £12.00 |
| Bacon and Brie <i>Chilli jam, baby gem lettuce</i> | GF | £12.00 |

Starters

| | | |
|--|----|--------|
| Soup of the Day <i>Toasted onion loaf</i> | GF | £6.00 |
| Ham Hock Terrine <i>Onion loaf, red onion marmalade, balsamic glaze</i> | GF | £9.00 |
| Crab Ravioli <i>Roasted cherry tomato sauce, tabasco</i> | | £10.00 |
| Pea and Feta Tart <i>Mint dressing, balsamic vinaigrette</i> | GF | £7.00 |
| Spiced Lamb Kofta <i>Mini naan, pickled onions, Greek dressing</i> | GF | £10.00 |

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

| | | |
|--|----|--------|
| Aston Fried Chicken Burger <i>Homemade chips, red onion, sliced tomato, baby gem lettuce, paprika mayonnaise, coleslaw</i> | GF | £18.00 |
| Sticky Korean Crispy Beef <i>Coconut rice, spring onion garnish</i> | GF | £18.00 |
| Chicken and Mushroom Pie <i>Homemade chips, mushy peas, Henderson's gravy</i> | | £18.00 |
| Braised Shin of Beef <i>Creamy mashed potatoes, purple sprouting broccoli, caramelised onion gravy</i> | GF | £18.00 |
| Beer Battered Fish & Chips <i>Mushy peas, curry sauce, tartare sauce, charred lemon</i> | GF | £18.00 |
| Pan-Fried Lemon Sole <i>Confit new potatoes, green beans, butter sauce</i> | GF | £17.00 |
| Pappardelle Arrabbiata <i>Balsamic dressed rocket, shaved parmesan (add a chicken breast for £5.00)</i> | GF | £15.00 |
| Greek Salad <i>Sundried tomato, pitted olives, feta, red onion, red pepper, cucumber (add lamb kofta or chicken breast for £5.00)</i> | GF | £14.00 |

From The Grill

| | | |
|--|----|--------|
| 8oz Sirloin Steak | GF | £22.00 |
| French Trimmed Chicken Supreme | GF | £19.00 |
| Gammon and Grilled Pineapple | GF | £19.00 |
| Pan-Fried Salmon Fillet | GF | £19.00 |
| <i>All accompanied with homemade chips, grilled tomato & mushroom plus your choice of peppercorn sauce, Bearnaise sauce or garlic & parsley butter</i> | | |

Sides

| | |
|--|-------|
| French Fries Creamy Mashed Potato Homemade Chips Coleslaw Seasonal Vegetables House Salad Cheesy Garlic Bread Beer Battered Onion Rings Creamed Cabbage & Bacon | £4.00 |
|--|-------|

Homemade Desserts

| | | |
|---|----|--------|
| Double Chocolate Brownie <i>Toffee popcorn, warm toffee sauce, honeycomb ice-cream</i> | GF | £7.00 |
| Treacle Sponge <i>Warm crème Anglaise, vanilla pod ice-cream</i> | | £7.00 |
| Spring Berry Crumble <i>Your choice of vanilla custard or vanilla pod ice-cream</i> | GF | £7.00 |
| Blood Orange and Pistachio Cheesecake <i>Chantilly cream, blood orange drizzle</i> | GF | £8.00 |
| Yorkshire Cheeseboard <i>Smoked Applewood, Yorkshire blue, Wensleydale with cranberries, celery, apples, grapes, homemade chutney, selection of biscuits</i> | GF | £10.00 |

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.

Vegan Menu

| | | |
|---|----|--------|
| Soup of the Day <i>Toasted ciabatta</i> | GF | £6.00 |
| Barbeque Cauliflower Wings <i>Chive mayonnaise</i> | GF | £7.00 |
| Pea and Feta Tart <i>Mint dressing, balsamic vinaigrette</i> | GF | £7.00 |
| Sausage and Mash <i>Tenderstem broccoli, Henderson's Gravy</i> | GF | £16.00 |
| Rigatoni Arrabbiata <i>Balsamic dressed rocket, shaved parmesan</i> | GF | £15.00 |
| Falafel and Spinach Burger <i>Homemade chips, red onion, sliced tomato, baby gem lettuce, paprika mayonnaise, coleslaw</i> | GF | £17.00 |
| Double Chocolate Brownie <i>Warm toffee sauce, honeycomb ice-cream</i> | GF | £7.00 |
| Spring Berry Crumble <i>Your choice of vanilla custard or vanilla pod ice-cream</i> | GF | £7.00 |
| Chocolate Lava Cake <i>Vanilla pod ice-cream, fresh raspberries (please allow 15 minutes)</i> | | £8.00 |

Sunday Lunch

Served 12pm-4pm

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

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.