

PIZZAS

Pesto chicken

Crispy rocket, pine nuts & balsamic glaze
(284kcal/100g)  **£12.95**
(Contains- Gluten, Milk, Sulphur)

Roasted vegetable (VE)

Passata sauce, plant based cheese,
roasted courgette, red pepper, olives
& chilli (232kcal/100g)  **£10.95**
(Contains- Gluten)

Classic margherita (V)

Tomato, mozzarella cheese, basil & rocket
(204kcal/100g)  **£10.95**
(Contains- Gluten, Milk)

MAIN DISHES

Charred chicken Caesar salad

Baby gem, pecorino cheese, toasted
ciabatta croute & Aston Caesar dressing
(265kcal/100g)  **£12.95**
(Contains- Gluten, Fish, Mustard)

Root vegetable pasta (VE)

Maple roasted parsnips & carrots,
conchiglie pasta, vegan feta cheese &
dressed rocket
(224kcal/100g) (DFA)(GFA)  **£12.95**
(Contains- Gluten, Milk, Mustard)



CARBON GUIDE

To help you make more sustainable choices from our menus, you'll find each dish rated by it's Carbon impact.

This guide shows the Carbon intensity per kilogram of product.
Look out for our green clouds across our menus to help you choose dishes that will contribute to reducing emissions from food in line with the UN's climate goals.

SIDES

Maple Brussel sprouts (VE)

Chestnuts & maple syrup (DFI)(GFI)
(38kcal/100g)  **£4.00**
(Contains- Nuts)

Loaded potato wedges (V)

Chive sour cream & tomato salsa
(GFI)(151kcal/100g)  **£4.50**
(Contains- Milk)

Braised red cabbage & apple (VE)

Balsamic glaze (GFI)(DFI)
(28kcal/100g)  **£4.00**
(Contains- Sulphur)

Side salad (VE)

Tomato, lettuce, rocket and balsamic
glaze (84kcal/100g)  **£3.50**
(Contains- Sulphur)



We source most of our vegetables for all our dishes from farms in Worcestershire! Local and seasonal.

DESSERTS

Coconut & sweetcorn parfait

Pan de Maj & pink peppercorn
caramel (VE)(DFI)
(277kcal/100g)  **£7.50**
(Contains no allergens)

Chocolate & chicory brookie

Spiced chocolate ganache & vegan
rhubarb & raspberry ice cream
(VE)(DFI)(GFI)
(311kcal/100g)  **£7.00**
(Contains- Soya)

Aston sorbet selection (VE)

(95kcal/100g)  **£6.00**
(Contains no allergens)

A	B	C	D	E
Very Low	Low	Medium	High	Very High
0-1.75 Kg CO2e	1.75-3 Kg CO2e	3-4.25 Kg CO2e	4.25-5.5 Kg CO2e	5.5+ Kg CO2e

YOUR ALLERGEN AND DIETARY GUIDE: V: Vegetarian | VE: Vegan | GFI: Made using gluten free ingredients | DFI: Dairy Free Ingredients | DFA: Dairy Free option Available | GFA: Gluten Free option Available

Our kitchen handles a range of allergenic products and ingredients. Although extreme care is taken to avoid allergen contamination, this cannot be guaranteed. If you wish to know more about the preparation processes, please ask a member of staff.

TIME TO DINE.

Our menus combine sustainable practices with the constantly changing charm of every season.

The parsnips used in our dishes are UK grown, in season between October and March. They are a hardy winter crop and actually get sweeter after frost, making them a perfect winter treat with a naturally low carbon footprint.

Brussels sprouts are in season between September and February.

These winter favourites are among the UK's most sustainable vegetables!

Coconuts are grown in tropical climates and imported year-round. That's why we use it sparingly and responsibly due to its higher travel footprint.

You'll find these ingredients featured throughout our menu — keep an eye out for their seasonal flavour and mindful sourcing.

Our fish is rated Green, Amber or Red, according to the MCS Good Fish Guide, using it supports compliance with our sustainability commitments and helps reduce environmental impact.

If you would like to learn more about our sustainability initiatives, please speak to a member of our staff.


Conference Aston

Hotel and
Conference Centre
Aston University

