

## HOT ITEMS

### Sicilian slice

Pepperoni, chilli oil, slow roasted tomato and buffalo mozzarella

(263kcal/100g) **£11.95**

**(Contains- Gluten, Milk, Soya, Mustard)**



### Sourdough margherita (V)

Passata sauce, buffalo mozzarella and fresh basil

(249kcal/100g) **£9.95**

**(Contains- Gluten, Milk)**



### Pizza bianco (VE)

Cream cheese, pecorino, rocket and garlic truffle oil

(285kcal/100g) **£10.95**

**(Contains- Gluten)**



## SALADS

### Charred chicken Caesar salad

Baby gem, pecorino cheese, toasted ciabatta croute & Aston Caesar dressing

(265kcal/100g) **£12.95**

**(Contains- Gluten, Fish)**



### Greek salad (V)(DFA)(GFA)

Cherry tomatoes, cucumber, baby gem, crumbled feta, focaccia croute, mustard & tarragon dressing

(224kcal/100g) **£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

### Sauteed baby new potatoes

With garlic and thyme (VE)(GFI)(DFI)

(198kcal/100g) **£3.00**



**(Contains no allergens)**

### Roasted butternut squash & celeriac

Maple and chilli (VE)(GFI)(DFI)

(92kcal/100g) **£3.00**



**(Contains no allergens)**

### Corn on the cob

Cajun salt (VE)(GFI)(DFI)

(35kcal/100g) **£3.00**



**(Contains no allergens)**

### Side salad (VE)

Tomato, lettuce, rocket and balsamic glaze

(84kcal/100g)



**(Contains- Sulphur)** **£3.00**



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

## DESSERTS

### Coffee and walnut cheesecake

*Contains nuts & alcohol*

Walnut praline, Kahlua cream, coffee gel (V)

(413kcal/100g) **£5.95**



**(Contains- Milk, Gluten, Nuts)**

### Black forest gateaux

Cherry ice cream, cherry gel (V)

(351kcal/100g) **£6.25**



**(Contains- Milk, Eggs, Gluten, Soya, Sulphur)**

### Aston sorbet selection (VE)

(95kcal/100g) **£5.95**



**(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. We strive to source our ingredients from local farmers, supporting the environment and the local economy, while also ensuring we only use the freshest of ingredients available. 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

