

BAR MENU

PIZZAS

Pesto chicken

Crispy rocket, pine nuts & balsamic glaze
(284kcal/100g)  **A** £12.95

Roasted vegetable (VE)

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

Classic margherita (V)

Tomato, mozzarella cheese, basil &
rocket
(204kcal/100g)  **A** £10.95

MAIN DISHES

Charred chicken Caesar salad

Baby gem, pecorino cheese, toasted
ciabatta croute & Aston Caesar dressing
(265kcal/100g)  **B** £12.95

Grilled Bratwurst hot dog

Sauerkraut, mustard & crispy onions.
Skin on fries & curried ketchup
(425kcal/100g)  **C** £12.50

4oz bavette steak over fries

Beer battered onion rings, chimichurri &
pickled red slaw (124kcal/100g)  **E** £16.75

Creamy Mac 'n' Cheese

Garlic focaccia, crispy onions & peppered
salad  **B** £13.95

Battered haddock & chips

Wild caught, Green rated

Mushy peas, homemade curry,
seaweed tartare sauce & nori dust
Served with chunky Koffman chips
(345kcal/100g)  **E** £18.95

Double smash burger

Beer battered onion ring, cheddar cheese,
caramelised onion jam, smoked burger
sauce pickles & Koffman fries
(425kcal/100g)  **E** £15.95

Butternut squash & shallot ravioli

Roasted fennel & shallots, tender stem
broccoli, crumbled Greek white, crispy
peas & pea emulsion
(165kcal/100g)(VE)(DFI)  **A** £16.95



We source most of our vegetables for
all our dishes locally and seasonally!

**SOMETHING ON
THE SIDE**

Koffman chunky chips

Rosemary salt (250kcal/100g)
(VE)(DFI)(GFI)  **A** £4.50

Braised hispi cabbage wedge

Chestnuts, blue cheese dressing
(145kcal/100g)
(VE)(DFI)(GFI)  **A** £4.50

Chilli mozzarella garlic bread

Salt flakes (285kcal/100g)
(V)(DFA)  **B** £4.50

Crispy onion rings

Sriracha mayonnaise (VE)(DFI)(GFI)
(212kcal/100g)  **A** £4.50

2 FOR £ 7.50

DESSERTS

Sticky toffee pudding

Roasted peach, toffee sauce & toffee ice cream

(300kcal/100g)(V)  **£7.50**

Soni's baked vanilla cheesecake

Blackberry compote & macerated blackberries

(315kcal/100g)(V)  **£7.50**

Aston ice cream selection

Ask your waiter for flavours & allergens

(V)(DFA)(95kcal/100g)  **£6.00**

TO FINISH...

At our establishment, every hot refreshment you enjoy is Fairtrade or ethically sourced. That means your daily pick me up is more than just a drink, it is a choice for fairness, equality and a better future. Every sip makes a difference.

COFFEE £2.50

Latte
Flat White
Cappuccino
Americano
Double espresso

All available as a decaf option

TEA £1.95

English Breakfast
Decaf English Breakfast
Red Berry
Peppermint
Green Tea
Assam

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

This season's finest ingredients include peaches, figs, cabbage, chestnuts, squash, apples and root vegetables.

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

Our fish is rated Green, Amber or Red, according to the MCS Good Fish Guide. Seafood chosen with sustainability, traceability, and ocean health in mind. Scan the QR code for more information and the up to date ratings!



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.



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.