

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)



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

MAIN DISHES

Charred chicken Caesar salad

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

Fancy courgette lasagna (VE)

Chive bechamel, pecorino foam
(224kcal/100g) (DFI)(GFI)  **£12.95**
(Contains- Sulphur)

SIDES

Tempura green beans (VE)

Sweet chilli dressing (DFI)(GFI)
(116kcal/100g)  **£4.00**
(Contains no allergens)

Truffle chunky chips (VE)(GFA)

Rosemary salt (DFI)(GFI)
(147kcal/100g)  **£4.50**
(Contains- Gluten)

Mac'n cheese squares (V)

Tomato & chilli chutney
(260kcal/100g)  **£4.50**
(Contains- Milk, Gluten)

Side salad (VE)

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

2 FOR £ 7.50



CARBON GUIDE

To help you make more sustainable choices from our menus, you'll find each dish rated by its 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.

DESSERTS

Redcurrant & white chocolate Cremieux

Tarragon cream & granola crumb

(V)(GFI)(442kcal/100g)  £7.00

(Contains- Milk, Soya)

Rosebud & candied pistachio tart

Blood orange sorbet, rosebud infused gel & a pistachio crumb (V)

(286kcal/100g)  £7.50

(Contains- Nuts, Milk, Eggs, Gluten)

Aston ice cream selection (V)

Ask your waiter for flavours & allergies

(95kcal/100g)  £6.00

(Contains- Milk)

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

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

Rhubarb is a classic British crop, grown locally and at its best during the spring months. Jersey Royal potatoes are grown exclusively in the Channel Islands and harvested between spring and early summer.

Coconut is grown in tropical climates and travels further to reach us, so we use it thoughtfully and responsibly.

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. ”