

# BAR MENU

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)

**Wild mushroom spinach gnocchi**

Evesham spinach & asparagus, pickled samphire, black garlic emulsion & vegan pecorino (VE)(GFI)(DFI)(141kcal/100g)

 **£16.95** (Contains- Sulphur)

**Grilled Bratwurst hot dog**

Sauerkraut, mustard & crispy onions.

Skin on fries & curried ketchup

(425kcal/100g)  **£12.50**

(Contains- Gluten, Mustard, Sulphur, Soya, Celery)

**4oz bavette steak over fries**

Beer battered onion rings, chimichurri &

pickled red slaw (124kcal/100g)  **£16.75**

(Contains- Gluten)

**Creamy Mac 'n' Cheese**

Garlic focaccia, crispy onions & peppered

salad  **£13.95**

(Contains- Gluten, Milk, Mustard, Sulphur)

**Seaweed battered catch of the day**

*Wild caught, Rated Green or Amber*

Mushy peas, homemade curry sauce & nori tartare sauce.

Served with chunky Koffman chips

(337kcal/100g)  **£18.95** (Contains- Gluten, Fish)

**Double smash burger**

Beer battered onion ring, cheddar cheese,

caramelised onion jam, smoked burger

sauce pickles & Koffman fries

(425kcal/100g)  **£15.95**

(Contains- Gluten, Milk, Mustard, Celery, Sulphur)

SIDES

**Pan cooked courgettes & West Midlands green beans**

Miso & honey dressing


(VE)(DFI)(GFI)

(78kcal/100g)  **£4.50**

**Sweet potato fries**

Crispy onions & Sriracha mayonnaise

(VE)(DFI)(GFI)

(212kcal/100g)  **£4.50**

**Skin on fries**

Salt & cracked black pepper


(312/100g)  **£4.50**

(Contains- Milk, Gluten)

**Caesar dressed baby gem**

*Contains fish*

Pecorino shavings (GFI)

(208kcal/100g)  **£4.00**

**2 FOR £ 7.50**

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 the up to date ratings and more information on the Good Fish Guide!



## DESSERTS

### Summer berry pudding

Shortbread crumb, raspberry sorbet & raspberry paint (VE)(DFI)

(183kcal/100g)  £6.95

(Contains no allergens)

### Vanilla cookie crumble cheesecake

Chocolate ice cream, Staffordshire strawberry & lime drizzle (V)

(302kcal/100g)  £7.50

(Contains- Milk, Eggs, Gluten(wheat),soya)

### 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

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

The asparagus used in our dishes is UK grown and in season during the summer months. It's a much-loved crop, harvested at its freshest during these months, which helps keep its carbon footprint low and flavour at its best.

The green beans used in our dishes are UK grown and in season between July and September. They grow well in the UK summer climate, making them a naturally sustainable choice with a low carbon footprint.

Fresh, crisp and versatile, green beans are a true summer favourite.

Tomatoes, while enjoyed year-round, are often grown in warmer climates or heated greenhouses outside the UK summer season. For this reason, we use them thoughtfully and responsibly, recognising their higher energy and travel footprint when not in peak season.

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

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



## 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.