TIME TO DINE.

Sicilian slice

Nduja sausage, chilli oil, slow roasted tomato and buffalo mozzarella (295kcal/100g) £11.95

(Contains-Gluten, Milk)

Sourdough margherita (V)

Passata sauce, buffalo mozzarella and fresh basil

(192kcal/100g) £9.95

(Contains- Gluten, Milk)

Pizza bianco (V)

Ricotta, pecorino, rocket and garlic truffle oil (312kcal/100g) £10.95

(Contains-Gluten)

Crispy Cajun potato wedges (VE)

(298kcal/100g) £3.50

(Contains- Gluten, Mustard)

Smoked mackerel Nicoise salad bowl

Green beans, olives, new potatoes, cherry tomatoes, free range boiled egg lemon oil and sourdough croute

(255kcal/100g) (DFI) £12.95

(Contains-Gluten, Egg, Fish)

Beetroot salad bowl (V)

Goat's cheese, pickled cucumber, roasted red peppers, seasonal leaf, toasted focaccia croute and balsamic dressing

(254kcal/100g) £12.95

(Contains- Gluten, Milk, Sulphur)



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

DESSERTS

Blackberry cheesecake

Blackberry gel and macerated blackberries (V)

(271kcal/100g)

(Contains- Milk, Gluten)

Classic crème brulee

Lemon thyme shortbread (V)(GFA)

(360kcal/100g)

(Contains- Milk, Gluten, Egg)

Aston sorbet selection

(VE)

(95kcal/100g)

(Contains no allergens)

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.



Hotel and Conference Centre Aston University



