

Market Fresh

Starters

Curried Worcester cauliflower and coconut soup (V)(H)

Duck liver parfait, caramelised onion chutney and toasted Solihull croute

Classic British fish cakes, with homemade tartare sauce and watercress salad
(H)

Pan fried Ashby-de-la-Zouch wild mushrooms, toasted granary bread,
crumbled Shropshire blue cheese and peppercorn sauce (V)(H)

Mains

Bread Norfolk chicken escalope, warm tomato fondue, Herefordshire purple
sprouting broccoli, grain mustard mash potato (H)

Crayfish, king prawn, chilli, and garlic linguine with wilted spinach and lemon
butter sauce (H)

Irish Stew with lamb and Guinness and rosemary dumplings

Bubble and squeak, Evesham spring greens and pearl barley risotto with
crispy leeks and parley emulsion (V)(H)

Desserts

Locally farmed apple and rhubarb crumble with old fashion custard (h)(v)

Irish coffee brulee with vanilla short bread (V)

Dark chocolate and salted caramel tart, with cinnamon mascarpone (V)(H)

Cheese and biscuits

This menu is a sample only. All dishes vary weekly to ensure fresh, local and
seasonal options are available for our guests.

THE
RESTAURANT


Conference Aston

If you see the (v) symbol next to one of our dishes, this means it's suitable for our vegetarian guests. We can adapt our vegetarian dishes for vegans and will be happy to assist you with any other dietary requirements you may have, please don't hesitate to ask a member of our team. We understand that food allergies can present a serious concern for some of our customers. If you would like information on the allergen content of our foods, please speak to any member of our team who will be happy to assist. All prices includes VAT at the current rate.