

## Burgers

ALL BURGERS SERVED WITH TRUFFLE PARMESAN FRIES & HOUSE SLAW

### The Aston Burger **£16.00**

*Our signature smashed beef patty, beautifully layered with maple-cured bacon and melted mature cheddar, housed in a toasted brioche bun.*

### Crispy Chicken Burger **£15.50**

*Golden, deep-fried chicken fillet piled high on crisp romaine lettuce with mature cheddar and signature burger sauce in a brioche bun.*

### Halloumi Burger (V) **£14.50**

*Thickly sliced, pan-seared halloumi layered with crisp lettuce and sweet chilli jam, served in a toasted brioche bun.*

## Dessert

### Spiced Orchard Fritters (V) **£8.50**

*Warm, spiced apple orchard fritters served with smooth vanilla bean ice cream and a sticky cider honey sauce.*

### Sticky Toffee Pudding (V) **£8.00**

*A decadent, classic sticky toffee pudding, accompanied by vanilla bean ice cream and shattered honeycomb shards.*

### Crème Brûlée (V) **£8.50**

*Silky, rich vanilla custard beneath a perfectly caramelized sugar crust, beautifully balanced with a tart mixed berry pulp.*

### British Cheese Board (V) **£12.00**

*A curated selection of fine British cheeses, thoughtfully paired with artisanal crackers, cultured butter, and sweet caramelized onion chutney.*

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR DIETARY REQUIREMENTS.

(V) VEGETARIAN

[theastonsheffield.co.uk](http://theastonsheffield.co.uk)

THE RESTAURANT

# A La Carte

THE ASTON SHEFFIELD

## Starters

### Arancini (V) £8.50

Crispy golden risotto balls revealing a molten mozzarella heart, served alongside a rich roast garlic aioli.

### Inigo Infused Scallops £12.50

Pan-seared, delicately infused king scallops, elegantly presented with a vibrant mint pea purée and crisp pancetta shards.

### Beef Brisket £10.50

Melt-in-the-mouth slow-cooked shredded beef brisket, enriched with bone marrow and red wine jus, resting on grilled sourdough toast with salted herb butter.

### Beetroot & Goat's Cheese (V) £9.00

Earthy roasted beetroot over a bed of airy whipped goat's cheese, crowned with candied walnuts and a sharp vinaigrette. Served with warm, crusty artisan bread.

### Pork Belly Bites £9.50

Tender, slow-cooked pork belly cubes glazed in a sticky cider and honey reduction, perfectly paired with a tart burnt apple purée.

## From The Earth

### Mushroom Gnocchi (V) £15.50

Pillowy, golden-fried gnocchi tossed in a luxurious tomato and truffle cream sauce, finished with a wild mushroom medley and fresh baby spinach.

### Squash Risotto (V) £14.50

Creamy Arborio rice folded through a sweet, roasted butternut squash purée, accented with fresh sage, aged parmesan, and toasted pumpkin seeds.

### Crispy Buffalo Tofu Salad (V) £13.50

Fiery, crisp-fried buffalo tofu bites scattered over a vibrant, fresh seasonal salad with a cooling house dressing.

## From The Grill

### Broomhill Grill (For Two) £48.00

The ultimate sharing feast for two, featuring a generous spread of sirloin steak, tender lamb chops, wild boar sausages, and sticky pork belly bites. Served with house slaw and truffle parmesan fries.

### Steak (Rump or Sirloin) £24.00

Premium cut steak, cooked to your liking. Accompanied by truffle parmesan fries, crisp house slaw, and a rich, creamy peppercorn sauce.

### Grilled Lamb Chops £22.50

Succulent, flame-grilled lamb chops bathed in a robust red wine jus, served with our signature golden-encrusted root vegetables.

### Chicken Supreme £18.50

Crispy skin-on chicken supreme resting on luxurious, creamy potato dauphinoise, alongside our signature golden-encrusted root vegetables.

## From The Sea

### Sea Bass £21.00

Delicate pan-fried sea bass fillet with crispy skin, resting on creamy garlic parmesan mash and golden-encrusted root vegetables, finished with a zesty dill and lemon dressing.

### Seafood Linguine £19.50

A generous medley of mussels, tender squid, and plump king prawns, entwined in linguine and blanketed in a rich tomato, truffle cream, and garlic white wine sauce.

### Fish & Chips £16.50

Flaky cod loins encased in a crisp, golden Guinness batter, served traditionally with truffle parmesan fries, minted mushy peas, and homemade tartare sauce.

### Cod Fishcakes £15.50

Rich cod, roasted tomato, and mozzarella fishcakes coated in a herby golden breadcrumb. Served with truffle parmesan fries and a refreshing cucumber slaw salad.