



## Lunch

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|---|--------------------|
| Seasonal Soup of the Month<br>Seasonal vegetable soup served with homemade rosemary focaccia  | 7.50<br>(ve, gfa)  |
| Mushroom and Parmesan Risotto<br>Topped with rocket pesto   | 13.00<br>(dfa, gf) |
| Mediterranean Salad<br>Roasted vegetable, mozzarella and harissa with North Aston leaves  | 11.00<br>(gf, dfa) |
| Artichoke and Lemon Zest Ravioli<br>'Sweeties' shaped ravioli filled with roasted artichokes, lemon zest and ricotta, dressed with creamy walnut sauce                    | 15.00<br>(v, n)    |
| Butter bean Bruschetta<br>Butter beans, red onions, and lemon juice pate, on toasted focaccia, served with a nest of rocket salad   | 12.00<br>(ve, gfa) |
| Stem Broccoli and Chilli Homemade Tagliatelle<br>Homemade fresh tagliatelle, served with stem broccoli, garlic, chilli and an emulsion of olive oil, topped with parmesan | 14.50 (v)          |
| Olive Oil Poached Cod Loin<br>With fondant potatoes, tenderstem broccoli & a roasted almond beurre noisette   | 16.50<br>(gf)      |
| Rainbow Chard Tart<br>Braised rainbow chard, pine nuts and lemon juice in flaky pastry, served with North Aston Organics leaves   | 12.50<br>(v)       |

## Desserts

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| Tiramisu With a Twist<br>Deconstructed tiramisu served in a waffle cone basket | 7.00 |
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## Ice Cream

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| Homemade ice cream<br>Please ask a member of staff for today's selection | 3.00 <i>per scoop</i> |
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## Scones

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| Two Scones with North Aston Cream & Strawberry Jam<br><i>Served warm so there may be a short wait.</i><br><i>Served: 9:00 -12:00 and 14:30 - 15:30</i> | 4.50 |
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v – vegetarian, ve – vegan,  
gf(a) – gluten free (available) n - nuts

*If you have a food allergy or dietary requirement, please ask a member of staff for advice.*

*Please note: Where our dishes do include nuts, we have stated so in the menu. However, because we do have nuts in our kitchen, we unfortunately cannot guarantee there will not be traces of nuts in our dishes.*

*In our dishes we use Shipton Mill organic flour and F.A.I Farm organic eggs*

*Please note: Some of our cheeses may not be suitable for vegetarians. Please ask a member of staff for more information*

*Smaller portions & simply prepared options from our menu are available for children.*

*Although thorough care has been taken, small bones may remain in fish dishes. All our produce is ethically sourced. We buy from local suppliers wherever we can. All our eggs and chicken are free-range. All dietary requirements are catered for, please ask your server for details and for allergen information*

ENTRANCE

NICHOLSONS GARDEN DESIGN & CONSTRUCTION

NICHOLSONS FORESTRY

ORCHARD BARN EVENTS CLUB ST & BRIDGE

STAFF CAR PARK



VISITOR CAR PARK

FRUIT

YURT

SCREENS

PLEACH  
ESPALIER

TREES

WELCOME

HERBACEOUS

TREES

COLLECTIONS

COMPOST

ROSARA

TOPIARY  
HEDGING  
CLIMBERS

SOLD

SHRUBS

LARGE TREES



# NICHOLSONS

Opening Times: Monday to Saturday 8:30am to 4:30pm

the plant centre

Shrubs & Herbaceous  
Fruit & Topiary  
Climbers & Hedging

ROSARA

Outdoor Furniture  
Garden Accessories  
Textiles & Gifts

the yurt

Breakfast & Lunch  
Coffee & Cake