



Al Fresco Menu

SNACKS

Marinated Nocellara olives (pb) 153Kcal	4.5	Mini chorizo & aioli 914Kcal	7
Bread, oil & balsamic vinegar (pb) 664Kcal	5.25		

SEASONAL OYSTERS *with shallot vinaigrette*

Each 4.25 59Kcal | Half dozen 22.5 344Kcal | Dozen 41 665Kcal

STARTERS

BBQ spiced pork belly, apple, fennel & celeriac remoulade, green chilli salsa & sesame 505Kcal	9.75
Burrata, heirloom tomato, green oil & balsamic pearls (v) 264Kcal	12
Crispy salt & pepper squid, chilli mayonnaise 577Kcal	10.5
Nduja & saffron arancini, sun blush tomato mayonnaise & pickled samphire (pb) 583Kcal	8.5
Sautéed prawns with paprika, garlic & olive oil, fresh bread 1022Kcal	11.75

TO SHARE

Whole baked Camembert, honey & rosemary, sourdough bread, pickles & chutney (v) 1127Kcal	19.5
Seasonal hummus, babaganoush, roasted peppers, marinated artichokes, olives, capers & flatbread (pb) 851Kcal	19
Charcuterie Board: cured meat selection, cornichons & sourdough bread 826Kcal	25.5

LARGE PLATES

Beef burger with Cheddar cheese, tomato, pickle, baby gem, burger sauce, slaw & Koffmann's chips 1203Kcal <i>Add bacon 2 139Kcal</i>	17.5
Green Grilla plant-based burger, vegan cheese, tomato, baby gem & burger sauce (pb) 1258Kcal	17.75
Caesar salad, baby gem, Parmesan, soft boiled egg, sourdough croutons, capers & Caesar dressing 424Kcal <i>add chicken fillet 5</i>	12.5
Bavette steak, Parmesan chips, salsa verde & heritage tomato salad 1104Kcal	17.5
Pan-fried Chalk Stream trout Nicoise, crispy egg, caviar & salsa verde 905Kcal	23
Miso roasted mushroom & vegetable kebab, slaw, aioli, pomegranate, fresh herbs & flat bread (pb) 599Kcal	18

SIDES

Koffmann's chips (pb) 537Kcal	5.25	Heritage tomato, shallot, basil & olive oil (pb) 369Kcal	6.5
House salad: baby leaf, beetroot & carrot salad, with wholegrain mustard & balsamic dressing (pb) 105Kcal	5	Potato salad, red pepper, capers, lime zest, mayo (pb) 533Kcal	5.5

V (vegetarian) PB (plant based)

Adults need around 2000 kcals a day. If you have an allergy, please let us know, full allergen information available on request. Dishes may not contain specific allergens; however our food is prepared in an open kitchen and there may be a risk of cross contamination. A discretionary 12.5% service charge will be added to your bill.



PUDDINGS

Sticky toffee pudding, clotted cream & toffee sauce (v) 993Kcal	8.5
Selection of British cheeses with grapes, biscuits & chutney 811Kcal	12
Sorbet (pb) and ice cream (v) selection <i>Ask your server for today's option</i> from 72Kcal	scoop 2.25
Raspberry & frangipane tart with raspberry coulis & vanilla ice cream (pb) 452Kcal	9.5
Limoncello trifle, raspberry jelly, fresh raspberries & basil (v) 525Kcal	10
Panna cotta, berry & elderflower compote, vanilla macaron (v) 537Kcal	9.75

Having a party?

We have a beautiful venue and a dedicated team to look after your every need, offering a bespoke service from the initial enquiry through to the day itself.

Whether you are looking for a wedding venue, conference or private party, we have it covered.

Email events@aragonhousesw6.com to discuss your requirements

Stay the night

15 unique boutique bedrooms to book, each individually styled to create a chic and comfortable retreat.

Aragon House is perfect for hosting couples enjoying a romantic break, single travellers for work and families on staycation.

Email hotel@aragonhousesw6.com or visit our website aragonhousesw6.com to find out more.

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