



ASTER

STARTERS

Mackerel, gooseberries, radish, mustard	£11.00
Wye Valley asparagus, sweet rye, seaweed butter sauce.....	£12.50
Blackcurrant herrings, Jersey royals, pickled red onion.....	£15.00
Brixham crab, citrus mayo, cucumber jelly, dill.....	£16.00
Beef carpaccio, pink oyster mushrooms, celery	£17.00
Foie gras, smoked eel and apple salad, lace potato.....	£14.00

MAINS

Mushroom consommé, smoked gnocchi, swede, lovage.....	£18.00
Courgette flower, Camargue red rice, sea purslane, almonds.....	£16.00
Halibut, artichokes, grelot onion, St Georges mushrooms.....	£23.00
John Dory, Atlantic prawns, jerseys, cucumber	£23.00
Guinea fowl ballotine, turnips, apples, vin jaune sauce	£22.00
Rack of Lamb, baby carrots, girolles, courgettes.....	£27.00

SIDES £4 each

Jersey royals, herbs
Truffle potato
Green salad, vinaigrette
Red cabbage salad

DESSERTS

Cheesecake, buckthorn caramel, strawberries.....	£7.00
Raspberry consommé, white chocolate sorbet, almond sponge	£7.00
Blood orange cake, jelly, candied peel, juniper ice cream.....	£7.50
Apple tarte fine, smoked almonds ice cream, apple gel.....	£8.00
Chocolate planet, salted caramel, rye ice cream	£8.00
Cheese board of farmhouse cheeses.....	£9.00/15.00

All prices include VAT at the current rate. A discretionary 12.5% service charge will be added to your bill.
Please contact your waiter if you require any information regarding allergies or intolerances.