



ASTER

WINE BAR&TERRACE BITES

For the benefit of our guests, a guideline of the alcoholic strength of all beverages is as follows:

Alcohol by Volume:

Champagne	12.0% - 13.0%
White Wine	12.0% - 15.5%
Red Wine	12.0% - 16%
Dessert/Sweet Wine	3.5% - 14.5%
Fortified Wine	12.0% - 22.5%
Beers	4.2% - 8.5%
Vermouth	14.8% - 18.0%
Campari	25.0%
Sherry	12.0% - 22.5%
Gin	37.5% - 57.7%
Vodka	37.5% - 40.0%
Rum	37.5% - 43.0%
Cognac	35.0% - 47.0%
Whisky	40.0% - 60.8%

Aster encourages responsible drinking.

In accordance with the Weights and Measures Act 1995, the measure for the sale of spirits and liqueurs on the premises is 50ml; 25ml available on request.

Sherry 100 ml.

Wines by the glass 175ml;

125ml available on request.

Champagne
by the glass 125ml.

Sweet Wine, Fortified Wines/ Port by the glass 75ml

Smoked almonds £3

Nocellara olives £4

Triple cooked chips £4

Blackcurrant marinated herrings, crème fraiche £7

Broad beans & butternut squash hummus £5.50

Reindeer salami & Beaufort cheese toastie £8

Sweet & sour aubergine, goat's cheese mousse £6

Pork roll, aquavit mustard £4.50

Steak tartare, sourdough toast £7

Aster Charcuterie

£3 each

Bayonne ham, reindeer salami, Chorizo, chicken liver parfait, ham hock terrine, finocchiona with cornichons, toasted bread, butter

Cheese bar

£4 each

Red Leicester, Tunworth, Colston basset stilton, Beaufort, Ragstone, Cabri d'ici with quince jelly, celery, crackers

Selection of Nordic breads, seaweed butter £3.50



SPRING COCKTAIL SELECTION £10.50

POPPING CANDY

Dark rum, banana liquor, fruit punch, lemon juice,
topped with Spumante

NICE T

Birch, Tepache, Mezcal amaro, grapefruit bitter, citrus mix

DILL WITH IT

Dill infused gin, herb liquor, pineapple, citrus mix,
topped with Spumante

AFTER FOUR

Aged rum, dark chocolate, vanilla, citrus mint

FORBIDDEN FRUIT

Blended scotch, lager cordial, apple, citrus mix, peat

MOCKTAILS £6.50

Bitter Jasmin

Mint leaves, Jasmin syrup, fresh grapefruit

No Way

Matcha tea syrup, fresh lime, soda water

Oslo Tour

Berries, elderflower, lemonade



CHAMPAGNE&SPARKLING 125ML/BTL

2015	Cava Brut Reserva, Sumarroca	8/40
NV	Moët & Chandon Brut Imperial	12.5/70
NV	Laurent-Perrier 'La Cuvee'	16/95
NV	Laurent-Perrier Brut Rosé	18/110

WHITE WINE 175ML/CARAFE/BTL

NV	The Rambler White, Western Cape, SA	6/16/21
2017	Sauvignon Blanc, Sileni, Marlborough, NZ	7.5/22/31
2017	Pinot Grigio, Quercus, Goriška Brda, Slovenia	8/23/32
2017	Riesling, Rag & Bone, Eden Valley, Australia	8.5/24/34
2016	Côtes du Rhône Villages Bl., Les Trois Bises, FRA	9/26/39
2015	Chardonnay, Vergelegen, Stellenbosch, SA	11/31/48

RED WINE 175ML/CARAFE/BTL

2016	Cuvée Jean Paul Rouge, Vaucluse, France	6/16/21
2016	Shiraz/Malbec, Villavicija, Mendoza, Argentina	7/21/29
2016	Monastrell '4 meses', Juan Gil, Jumilla, Spain	8/23/32
2014	Côtes du Rhône Villages, Les Gamin, France	9/26/39
2016	Barbera d'Alba, Patrizi, Piedmont, Italy	9.5/27/40
2016	Pinot Noir, Morandé, Casablanca, Chile	10/28/45

ROSE WINE 175ML/CARAFE/BTL

2017	Reserve de Gassac, Pays d'Herault, FRA	7/20/28
2017	Côtes de Provence, Cuvée Elegance, FRA	9/24/37