



EGGS / STARTERS / SALADS

Egg Aster: curly kale, poached egg, truffle hollandaise £8.50/£12.50	Charred mackerel, pickled cucumber £8	Niçoise salad: tuna, anchovies, smoked tomatoes, soft boiled egg £13
Egg Royal: smoked salmon, poached egg, roe, hollandaise £8.75/£12.75	Tomato carpaccio, sherry dressing, baby basil £9	Nordic salad: cured salmon, prawns, green goddess dressing £14
Egg Benedict: wafer thin ham, poached egg, bacon crumbs, hollandaise £8.25/£12.25	Cured salmon, mustard dressing, sweet rye £9	Five grains, feta, pickled cucumber, lemon chardonnay dressing £8

SANDWICHES & SOUP

- Spicy pork belly & sweet rye toasty, chipotle BBQ £8
- Smoked cheddar, home cooked ham, fried hen egg £9
- Avocado, smoked salmon, sweet rye £9
- Soup of the day £7

BURGER

- Hamburger: USDA beef..... £14
- smoked tomato relish, pickles
- Add smoked cheddar, pancetta, fried egg £1.50 each

SMÖRGÅSBORD

SMALL

- Pickles.....£3.50
- Plaice goujons, tartare sauce£4.50
- Lemon & broad beans hummus£4.50
- Smoked tomato arancini.....£5.50
- Smoked salmon rillettes.....£5.50
- Potted smoked mackerel£5.50
- Duck liver parfait.....£5.50
- Meatballs, lingonberry£6.50
- Caraway pork belly£6.50
- apple compote

SHARING

- Herring caviar, cured salmon £12
- Greenland prawns, potato salad
- Reindeer salami, Bayonne ham £13
- duck liver parfait, pickles
- Lemon & broad beans hummus..... £11
- goat's cheese mousse, arancini, smoked aubergine

All platters served with crisp bread

Selection of Nordic breads, butter & ricotta £3.50

MAINS

FISH

- Whole roasted sea bream..... £16
- Grilled salmon, dill sauce £15
- Fish cake, herb salad £12
- Smoked salmon, potato blini..... £8/£15
- sour cream

VEGETABLES

- Potato blini, poached egg£12
- mushrooms, hollandaise
- Homemade linguine £13.50
- cherry tomatoes, peppers, basil
- Lentils, goat's curd, £14.50
- beetroot, dill

MEAT

- Chicken Paillard, summer slaw£14
- Flat iron steak, mixed salad£18
- Rib eye steak, 42 days aged£26
- chips, Béarnaise
- Meatballs, mash, lingonberry jam.....£15

SIDES - ALL £4



Green salad, Triple cooked chips, Cauliflower gratin, Dill potatoes, French beans, Mash potato



DESSERTS

All £6.50

- Lingonberry yoghurt mousse, rye crumble
- Vanilla pannacotta, pineapple in lime
- Summer berries crumble, lemon custard
- Sticky toffee pudding, honey comb ice cream
- Chocolate cookie, vanilla ice cream, caramel sauce

Cake of the day £4.50

CHEESES

£9 / £15

- Cabri d'Ici (U), Ragstone (U), Beaufort d'Alpage (U), Red Leicester (U), Tunworth (P), Colston Basset Stilton (P)

Served with quince jelly

U – Unpasteurised
P - Pasteurised

ICE CREAMS

All £7

The exotic: coconut, mango, passion fruit sorbets, granola

The nutty: chocolate & pistachio, caramelized nuts

Ice cream £2.50/scoop

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.



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