



## SPRING COCKTAIL SELECTION £10.50

**Popping Candy** – Dark rum, banana liquor, fruit punch, lemon juice, topped with Spumante

**Forbidden Fruit** - Blended scotch, lager cordial, Fino sherry, apple, 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

**Nice T** – Birch, Tepache, Mezcal amaro, grapefruit bitter, citrus mix

## ROYALS & BELLINI £9.50

**Lingonberry & Elderflower** - Lingonberry, Elderflower cordial, topped with Spumante

**Lychee & Apple** - Lychee puree, Green apple syrup, topped with Spumante

**Passion & Akvanilla** - Passion fruit puree, Vanilla infused Akvavit, topped with Spumante

## SATURDAY BRUNCH MENU

TWO COURSES £24 / THREE COURSES £29  
UNLIMITED BUBBLES £19\*

### Starters

Green asparagus, rye crisp,  
seaweed beurre blanc

Gazpacho, basil tartine

Nordic salad, iceberg lettuce, cured salmon,  
green goddess dressing

**Egg Victoria:** kale, poached egg, sweet rye,  
truffle hollandaise

**Egg Royal:** smoked salmon, poached egg,  
sweet rye, hollandaise  
*£4 supplement*

**Egg Benedict:** wafer thin ham, poached egg,  
sourdough, hollandaise

Ham hock terrine, celeriac remoulade

### Mains

Herb risotto, barrel aged feta,  
smoked almonds

Home-made linguine, cherry tomatoes,  
marinated peppers, baby basil

Baltic fish cake, herbs salad, dill sauce

Roasted salmon,  
smoked courgettes, super seeds

Meatballs, mash potato,  
lingonberry jam

Chicken Paillard, summer slaw

Rib-eye steak, mix salad,  
peppercorn sauce  
*£5 supplement*

\*Enjoy unlimited bubbles for up to 2 hours from booking time

## Something to share

Aster cured salmon £6.00

Herring caviar £4.50

Smoked mackerel rillettes £5.50

Atlantic prawns, citrus mayo £5.50

Hot smoked potted salmon £5.50

Plaice goujons, tartare sauce £4.50

## Sides

£4 each

Mixed salad, French dressing

Cauliflower gratin

Roasted potatoes

French beans

Triple cooked chips,  
Bloody Mary ketchup

## Cheeses

Selection of Beillevaire cheeses,  
celery, sourdough crackers,  
quince jelly

*£5 supplement*

## Desserts

Vanilla pannacotta, pineapple in lime

Blueberry crumble, cinnamon custard

Chocolate cookie, butterscotch,  
vanilla ice cream

Selection of ice creams & sorbets

## VEGAN SUNDAY BRUNCH

Aster is launching a new Vegan Brunch from Sunday 10th June, and every Sunday thereafter.

From 11am to 4pm, enjoy bottomless vegan Ketel One Bloody Marys or Prosecco, alongside a leisurely Sunday brunch with delicious & healthy dishes by Helena Puolakka

In partnership with:



LUMENE

To book a table please email [reservations@aster-restaurant.com](mailto:reservations@aster-restaurant.com). For group of 8 and above please contact our event manager - [angelali@danddlondon.com](mailto:angelali@danddlondon.com)

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.

AsterVictoria @AsterVictoria