



BITES

- Salt and pepper squid, spicy mayo £8
- Salmon Teriyaki skewers, smoked crème fraiche £9
- Honey glazed mini chorizo £7
- Garden crudités, green goddess dip £6

STARTER

- Smoked salmon, sour cream £8/£15 GF
- Cured salmon, mustard dressing, sweet rye £9 GF
- Sea bass ceviche, lime, avocado £11
- Brixham crab, citrus mayo, cucumber jelly £16 GFR
- Steak tartare, sourdough toast £11/£18 GFR
- Chicken ham hock terrine, rémoulade £10 GF

WINES & BEERS

- Pistonhead lager draft £5.5
- Einstok, Pale Ale 330ml £6.5
- Urban Orchard Cider £5
- Recorderlig Wild Berries Cider 500ml £7
- NV The Rambler White, Western Cape, SA £6
- 2017 Sauvignon blanc, Sileni, Marlborough, NZ £7.5
- 2017 Riesling, Rag&Bone, Eden Valley, AU £8.5
- 2015 Chardonnay, Vergelegen, Stellenbosch, SA £12
- 2016 Cuvee Jean Paul Rouge, Vaucluse, FR £6
- 2017 Shiraz/Malbec, Villavieja, Mendoza, ARG £7
- 2016 Barbera d'Alba, Patrizi, Piedmont, ITA £9.5
- 2016 Pinot Noir, Morande, Casablanca, CH £10

SHARING

Selection of breads, seaweed butter £3.5

VEGETARIAN BOARD

Smoked & beetroot hummus, sweet & sour aubergine, arancini, goat's cheese mousse £12

FISH BOARD

Crab mayonnaise, cured salmon, Greenland prawns, potato salad £14

MEAT BOARD

Chorizo, Bayonne ham, duck liver parfait, pork roll, pickles £14

All boards are served with crispy bread

SALADS & SOUPS

- Golden endive, Stilton, pecan, Banyuls vinaigrette £11 v
- Heritage tomatoes, burrata, sherry dressing £12 VR GFR
- Nordic salad: prawns, hot smoked salmon, green goddess dressing £14 GF
- Salad Niçoise, seared tuna, green beans, olives £10/£15 GF
- Soup of the day £7
- Lobster minestrone £12 GF

CHEF'S SPECIALS

Roast Game of the Day

Braised red cabbage, redcurrant £MP

Gressingham duck £25

Girolles, golden beets, blackberries

Saddle of venison £26

Tender swede, juniper sauce

MAINS

FISH

- Fish cake, herb salad £12
- Mussels & fries £15 GF
- Whole roasted sea bream, fennel dill salad £16 GF
- Halibut, summer peas, tartare sauce £21 GF
- Lobster Thermidor ½ or whole MP

MEAT

- Chicken paillard, summer slaw £14 GF
- Aster Burger, USDA beef, smoked tomato relish £14
Add cheddar, pancetta, fried egg £1.5 each
- Meatballs, mash potato, lingonberry jam £16
- Flat iron steak, egg, chips £18 GF
- Lamb rump, minted new potatoes, merguez £19
- Confit duck leg, sauerkraut, Morteau £20
- Rib eye steak 42 days aged, chips, Béarnaise £26 GF
- Fillet steak, 28 days aged, Madeira sauce £30

VEG

- Potato blini, poached egg, mushrooms, hollandaise £12 v GF
- Linguine, smoked tomato, basil £14 v
- Heritage beetroot risotto, broad beans, lemon dressing £15 v GF
- Squash tortellini, citrus butter, seeds £19

SIDES - £4.5

- Triple cooked chips
- Braised red cabbage
- Green salad
- French beans
- Spinach
- Truffle potato

DESSERTS

- Vanilla semifreddo, citrus jam, cocoa crisp, chocolate cremeux £6.5 GFR
- Milk chocolate ganache, pistachio cake, strawberries in cumin £7
- Lemon curd, crunchy almond, forest berry gel, fresh mint £6.5
- Caramelised white chocolate mousse, ginger sponge, mango tartare £7 v
- Cheesecake, buckthorn caramel, strawberry coulis £7 GFR
- Basil mousseline, lemon crumble, Malibu rum poached pineapple £8.5 GF
- Caribbean dark chocolate tart, lingonberry gel, pistachio ice cream £8.5

CHEESE

- Cabri d'Ici U
- Ragstone U
- Beaufort d'Alpage U
- Tunworth P
- Colston Basset Stilton P
- £9 / £15
- Served with quince jelly
- U Unpasteurised | P Pasteurised

ICE CREAM

- Coconut sorbet
- Mango sorbet
- Passion fruit sorbet
- Chocolate ice cream
- Pistachio ice cream

1 scoop £2.5 | 2 scoops £4.5
3 scoops £6

v Vegetarian | VG Vegan | GF Gluten free | R On Request

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of foodborne illness.

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.