



ASTER

AUTUMN BRUNCH

2 courses £21 or 3 courses £26

Unlimited bubbles £19

STARTERS

Roasted root vegetables, goat's cheese mousse,
super seeds

Egg in Purgatory:
baked egg in smoked cherry tomato sauce,
salad

Egg Aster: grilled leeks, poached egg, hollandaise,
toasted oat

Egg Royal: smoked salmon, seeded sourdough,
poached egg, Hollandaise
£5 supplement

Egg Benedict: wafer thin ham, sourdough,
poached egg, Hollandaise, bacon crumbs

Chicken liver parfait, pickles, sourdough

MAINS

Home-made linguine, wild mushroom sauce,
pickled shimeji, lovage

Risotto, Bayonne ham, figs, toasted hazelnut
£5 supplement

Mussels and fries

Roasted salmon, beetroot, horseradish

Smoked chicken breast, celeriac, buttermilk

Rib-eye steak, mixed leaves, Béarnaise sauce
£5 supplement

SIDES

£4.50

Mixed salad, French dressing

Avocado, lemon chardonnay

French beans

Triple cooked chips

Selection of Nordic breads

DESSERTS

Chou, apple compote, blueberry, praline

Lime cake, milk chocolate mousse, cardamom glaze

Marzipan cocoa Chantilly, lingonberry meringue

Selection of Aster ice creams and sorbets

Selection of cheeses, quince jelly, crackers
£6 supplement

SORBET COCKTAILS

Porn star sorbet £10.50
Absolut vanilla, coconut syrup
passion fruit purée, lime juice

Pear & apple sorbet £10.50
Absolut pear, fresh orange juice, cinnamon syrup

Strawberry & raspberry sorbet £12.50
Absolut Elyx, strawberry purée
sugar syrup, lime juice

Berry sorbet £12.50
Absolut Elyx, pineapple juice
vanilla syrup, lemon juice

Please note that bubbles for the free-flowing Brunch is available for 2 hours from your booking time. Any additional pre and post drinks will be added to your bill. 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.