



ASTER

AUTUMN BRUNCH

2 courses £21 or 3 courses £26

Unlimited bubbles £19

STARTERS

Heritage beetroot salad, goat's cheese,
walnut dressing

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

Egg Aster: grilled leeks, poached egg,
whole grain mustard Hollandaise, toasted oat

Egg Royal: smoked salmon, sweet rye,
Hollandaise, roe
£5 supplement

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

Beef carpaccio, celery, cornichons

Black currant herrings, new potatoes, sour cream

MAINS

Home-made linguine, woodland mushrooms,
pickled shimeji, lovage

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

Shetland Mussels and pommes frites

Roasted salmon, heritage squash, smoked sour cream

Smoked chicken breast, buttermilk celeriac, herbs

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

SIDES

£4.5

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

ROYALS & BELLINI

£9.5

Lingonberry & Elderflower

Lingonberry compote 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

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.