



# ASTER

## BITES

- Salt and pepper squid, spicy mayo £8
- Aster pork roll, aquavit mustard £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 GFR
- Brixham crab, citrus mayo, cucumber jelly £16 GFR
- Steak tartare, sourdough toast £11/£18 GFR
- Chicken ham hock terrine, remoulade £10 GF
- Slow cooked wood pigeon, cabbage, lingonberry £12

## 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
- 2018 Sauvignon blanc, Sileni, Marlborough, NZ £7.5
- 2018 Riesling, Rag&Bone, Eden Valley, AU £8.5
- 2016 Chardonnay, Vergelegen, Stellenbosch, SA £12
- 2016 Cuvee Jean Paul Rouge, Vaucluse, FR £6
- 2017 Shiraz/Malbec, Villavieja, Mendoza, ARG £7
- 2017 Barbera d'Alba, Patrizi, Piedmont, ITA £9.5
- 2017 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 £14

### FISH BOARD

Crab mayonnaise, cured salmon, Greenland prawns, potato salad £16

### MEAT BOARD

Chorizo, Bayonne ham, duck liver parfait, pork roll, pickles £16

All boards are served with crispy bread

## SALADS & SOUPS

- Golden endive, Stilton, pecan, Banyuls vinaigrette £11 v
- Roast beetroot, goat's curd, orange £12 VR GFR
- Nordic salad: prawns, hot smoked salmon, green goddess dressing £14/£18 GF
- Salad Niçoise, seared tuna, tomatoes green beans, olives £12/£16 GF
- Soup of the day £7
- Borsch, sour cream £12 GF

## CHEF'S SPECIALS

### Roast Game of the Day

Braised red cabbage, crispy kale £MP

### Saddle of venison £26

Tender swede, juniper sauce

## MAINS

### FISH

- North atlantic fish pie, green salad £14
- Mussels & fries £17 GF
- Whole roasted sea bream, fennel dill salad £18 GF
- Roast halibut, minted peas, tartar sauce £21
- Grilled Lobster ½ or whole MP

### MEAT

- Chicken paillard, buttermilk celeriac £15 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 £21 GF
- Confit duck leg, sauerkraut, Morteau £20
- Rib eye steak 42 days aged, chips, Béarnaise £27 GF
- Fillet steak, 28 days aged, Madeira sauce £32

### VEG

- Potato blini, poached egg, autumn kale, hollandaise £14 GF
- Linguine, smoked tomato, basil £14
- Woodland mushroom risotto, sour cream, £16 v GF  
caramelised ceps
- Squash tortellini, citrus butter, seeds £19

## SIDES - £4.5

- Chips
- Braised red cabbage
- Green salad
- French beans
- Spinach
- Truffle potato

## DESSERTS

- Carrot cake, cream cheese, orange £6.5
- Milk chocolate, liquorice, sea buckthorn treacle ice cream £8
- Lemon meringue, coffee ganache, lemon sorbet £6.5
- Praline, yogurt, beetroot sponge £7
- Chouquette, chestnut cream, warm rum-chocolate sauce £7
- 'Banoffee', caramelised milk, banana ice cream, cashew tuile £8.5
- Caribbean dark chocolate tart, lingonberry gel, pistachio ice cream £9

## CHEESE

- Cabri d'Ici U
- Reblochon U
- Beaufort d'Alpage U
- Tunworth P
- Colston Basset Stilton P
- £10 / £16
- Served with quince jelly
- U Unpasteurised | P Pasteurised

## ICE CREAM

- Vanillas ice cream
- Chocolate ice cream
- Pistachio ice cream
- Lemon sorbet
- Mango sorbet
- Coconut sorbet
- 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.