



# ASTER

## EGGS - £8.5 / £12.5

Egg Aster  
Curly kale, poached egg, truffle hollandaise v

Egg Benedict  
Ham, poached egg, bacon crumbs, hollandaise

Egg Royal  
Smoked salmon, poached egg, roe, hollandaise

## STARTERS

Cured salmon, cucumber, crispy potato £12 GF

Brixham crab, citrus mayo, lemon jelly £16 GF

Seared scallops, plankton, kohlrabi £14

Steak tartare, sourdough toast £11/£18 GF

Duck terrine, sea buckthorn, rye toast £10

## 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 v

### MEAT BOARD

Chorizo, fennel salami, duck liver parfait, pork roll, pickles £16

### FISH BOARD

Herring, Skagen prawns, smoked salmon rilette, smoked cod roe £16

All boards are served with crispy bread

## SALADS & SOUPS

Beetroot, orange, goat's cheese £10 GF

Golden endive, Stilton, pecan,  
Banyuls vinaigrette £11 v

Nordic salad: prawns, hot smoked salmon,  
green goddess dressing £14/ £18 GF

Soup of the day £7

Borsch, sour cream £12 GF

## CHEF'S SPECIALS

**Smoked salmon, sour cream £8/£15 GF**  
Served with potato blinis

**Skrei cod, crush potato, kale, seaweed  
beurre blanc £24**

**Meatballs, mash potato, lingonberry jam £16**

## MAINS

### FISH

Roast halibut, salsify, anchovies, caper berries £21

Monkfish, clams, shallot royal £23

Line caught sea bass, Jerusalem artichoke,  
brown butter £26

Grilled lobster, parsnip, Tonka bean bisque £29

### MEAT

Chicken paillard, black trumpet mushroom, £15  
sweet potato

Aster Burger, USDA beef, Västerbotten cheese,  
smoked tomato relish £14  
Add pancetta, fried egg £1.5 each

Pork chop, sauerkraut, prunes £21

Duck breast, beetroot, liquorice £23

Rib eye steak 42 days aged, chips, Béarnaise £27 GF

Saddle of Venison, red cabbage, dulse,  
pink peppercorn £26

### VEGETARIAN

Pumpkin, mac and cheese £13

Slow-cooked celeriac, hazelnut, celery vinaigrette £15

Sharpham Park spelt, Jerusalem artichokes, £18 vG  
pickled mushrooms

Mushroom minestrone, dashi, poached egg £16

## SIDES £4.5

Chips

French beans

Braised red cabbage

Spinach

Green salad

Truffle potato

## DESSERTS

Caribbean dark chocolate tart, lingonberry gel, pistachio ice cream £8.5

Carrot cake, cream cheese, orange £7.5

Milk chocolate, liquorice, sea buckthorn, treacle ice cream £8

Lemon meringue, lemon sorbet £7

Praline mousse, coffee ganache, lime £8

Mulled wine apple, puff pastry, aerated chocolate £7.5

'Banoffee', caramelised milk, banana ice cream £8

## 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

Vanilla 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.