



ASTER

BRUNCH

2 courses £21 or 3 courses £26

Unlimited bubbles £19

STARTERS

Roast beetroot, goat's curd, orange

Norwegian potato hash, braised pork, pickled red onions, sunny side hen egg
£3 supplement

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

Egg Royal: smoked salmon, sweet rye, Hollandaise, roe
£2 supplement

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

Duck rilette, pickled vegetables, toasted sourdough

Blackcurrant herrings, new potatoes, sour cream, crispy rye

MAINS

Squash tortellini, smoked butter, roasted pistachio

Potato blini, creamed mushrooms, kale

Mediterranean fish stew, bisque, new potatoes, rouille sauce

Confit duck leg, spelt tarragon, morteau sausage

Flat iron steak, peppercorn sauce, chips
£3 supplement

Braised Ox cheeks, roots vegetables, mushrooms

SIDES

£4.5

Red cabbage

French beans

French fries

Selection of Nordic breads

Mixed leaves

DESSERTS

Lime cake, milk chocolate mousse, cardamom glaze

Marzipan cocoa Chantilly, lingonberry meringue

Selection of Aster ice creams and sorbets

Vacherin, quince jelly, crackers
£2 supplement

COCKTAILS

£11

Pear Mimosa

Pear vodka, Sauvignon Blanc, fresh lemon juice, egg white.

£9.5

Lychee & Apple

Lychee puree, green apple syrup topped with sparkling wine

Passion & Akvanilla

Passion fruit puree, vanilla Akvavit topped with sparkling wine

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.