



ASTER

BITES

- Salt and pepper squid, spicy mayo £8
- Aster pork roll, aquavit mustard £9
- Black pudding and trout roe mini tarts £7
- Garden crudités, green goddess dip £6

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 £22
- Monkfish, clams, shallot royal £25
- Line caught stone bass, Jerusalem artichoke, brown butter £26
- Grilled lobster, parsnip, Tonka bean bisque £32

MEAT

- Chicken paillard, black trumpet mushroom, sweet potato £16
- Aster Burger, USDA beef, Västerbotten cheese, smoked tomato relish £15
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 £28 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 v
pickled mushrooms
- Mushroom minestrone, dashi, poached egg £16

SIDES £4.5

- Chips
- Braised red cabbage
- Green salad
- French beans
- Spinach
- 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.