



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 £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, £15
sweet potato

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 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.