



# ASTER

## WINTER BRUNCH

2 courses £21 or 3 courses £26

Unlimited bubbles £19

### STARTERS

Roast beetroot, goat's curd, orange

Nordic potato hash, caraway pork belly,  
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 liver parfait, pickled vegetables,  
brown butter brioche

Blackcurrant herrings, new potatoes,  
crème fraiche, crispy rye

### MAINS

Squash tortellini, smoked butter, pickled squash

Potato blini, creamed wild mushrooms, kale

Var salmon, roasted cauliflower, crispy quinoa,  
lemon beurre blanc sauce

Highland venison burger, juniper mayonnaise,  
smoked cheddar  
*Add pancetta, fried egg £1.5 each*

Flat iron steak, peppercorn sauce, mixes leaves  
*£3 supplement*

### 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

Choux, hazelnut praline, apple compote

Selection of Aster ice creams and sorbets

### 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.