



ASTER

## SOUL SUNDAYS

2/3 courses with half a bottle of wine £32/£37

2/3 courses £21/£26

## MAINS

Meatballs, mash potato, lingonberry jam

Skrei cod, crushed potato, kale,  
seaweed Beurre blanc

Black truffle tagliatelle, wild mushrooms

Sharpham Park Spelt, Jerusalem artichoke,  
pickled beetroot

## SIDES £4.5

Red Braised Cabbage

French Fries

Green Bean

Mixed Leaves

## ROAST

Roast corn-fed chicken

Roast sirloin of beef

*Roasts served with Yorkshire pudding,  
roast potatoes, chantenay carrots, gravy*

## STARTERS

Roast beetroot, goat's curd, orange

Duck liver parfait, pickled vegetables,  
brown butter brioche

Egg Aster: grilled leeks, poached egg,  
mustard Hollanadaise, toasted oat

Seafood Smörgåsbord – cured salmon,  
Skagen prawns, blackcurrant herrings

Farmhouse Smörgåsbord – truffle pork rolls,  
chicken ham hock terrine, winter  
pickled vegetables

*Smörgåsbord served with homemade rye  
and sourdough crackers*

## RED OR WHITE?

*NV, The Rambler White, Western Cape,  
South Africa*

*2016, Cuvee Jean Paul Rouge, Vancluse,  
France*

## DESSERTS

Caribbean dark chocolate tart, lingonberry gel,  
pistachio ice cream

Carrot cake, cream cheese, orange

Banoffee, caramelised milk, banana ice cream

Cinnamon bun bread and butter pudding

Selection of cheeses, quince jelly, crackers  
*£2 supplement*

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.