



# ASTER

## SOUL SUNDAYS

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

2/3 courses £21/£26

## MAINS

Game pithivier, sauce diable\*

\*It may contain shots

£.3 supplement

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,  
duck 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, Vaucluse,  
France*

## DESSERTS

Caribbean dark chocolate tart, lingonberry gel,  
pistachio ice cream

Carrot cake, cream cheese, orange

Banoffee, caramelised milk, banana ice cream

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.