



# ASTER

## TASTE OF SPRING

4 courses for £29

### AMUSE BOUCHE

Crispy Seaweed Hummus

### STARTER

Elderflower cured mackerel, crème fraîche, cucumber, rye

*2018 Riesling, Rag & Bone, Eden Valley, Australia £8.5*

### MAIN

Barley risotto, white mushrooms, Ättika

*2017 Pinot Noir, Morandé, Casablanca, Chile £10*

or

Grilled striploin, Soubise, spring garlic, pickles

*2015 'Celeste' Crianza, Pago del Cielo, Ribera del Duero, Spain £11*

### SIDES £4.5 each

Braised red cabbage

French beans

Chips

Mixed Leaves

### DESSERT

Pecan brownie, salted caramel, vanilla

*2013 Tokaji Aszù 5 Puttonyos, Royal Tokaji, Hungary £13*

or

Rice pudding, rhubarb jam, cinnamon biscuit

*2015 Malagouzia, Melias Papagiannakos, Attica, £8.5*

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurized 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.