



ASTER

Selection of breads £3.5
seaweed butter
Nocellara olives £4.5

OYSTERS & CAVIAR

Colchester rocks
½ dozen £16.5 / dozen £29.5
100g Wild salmon caviar £26.5
potato Rösti, sour cream
30g Siberian caviar £65.00
blini, sour cream

VEGETARIAN BOARD

Smoked & beetroot hummus, sweet & sour aubergine,
arancini, goat's cheese mousse £16 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

APPETISERS

Cured salmon £12
cucumber, crispy potato

Burrata & smoked semi dried heritage tomatoes £12.5 v
basil pesto, lemon olive oil & balsamic vinaigrette

Smoked salmon £12.5
potato Rösti, horseradish cream

Steak tartare £12/£18
sourdough toast

Confit duck & duck liver terrine £12.5
brioche, pear chutney, lingonberry

SALADS & SOUPS

Beetroot, orange, goat's cheese £9/ £16

Chick pea salad £8.5 / £9.5 vG
*pomegranate, peppers,
radish, coriander, yoghurt dressing*

Caesar salad £8.5 / £9.5
*add chicken £4.5
add prawns £6.5*

Gazpacho £9.5
prawn, chili, manchego

Goulash soup £9.75
*beef, onion, potato,
bell pepper, sour cream*

ASTER CHEF'S SPECIALS

Aster Giant Chilli Beef Dog £12.8
*pulled pork, curried tomato sauce, coleslaw,
crisp onions, brioche roll*

Meatballs, £18
mash potato, lingonberry jam

Beef rib fillet Stroganoff £28.5
Spätzle, paprika, gherkins, champignons, sour cream

MAINS

Grilled salmon £22.5
*roasted cauliflower, crispy quinoa,
lemon beurre blanc sauce*

Spanish seabass £24.5
*sauté radish, new potato, samphire,
watercress velouté*

Icelandic cod £26.5
white asparagus, anchovies, caper berries, lemon gel

Salad Niçoise £24.5
*Yellow fin tuna, green beans, lettuce,
new potatoes, artichokes
broad beans, white anchovies, poached eggs*

Chicken Schnitzel £18.5
*rocket, beans, sundried tomato, sweet potato fries,
red wine jus*

Aster Burger £12.5
*Prime US beef, dry cured crispy bacon, Cheddar,
romaine lettuce, crispy onions, house sauce, bun*

42 days dry aged 300g Native breed grass fed
beef rib eye £29.5

Sauces: béarnaise, peppercorn or red wine jus

Pumpkin, mac and cheese £15

Sharpham Park spelt £18
Jerusalem artichokes, pickled mushrooms

White asparagus, new potatoes £19.5
Hollandaise sauce

Aster Currywurst £11.8
*curry infused pork sausage, curried tomato sauce,
triple cooked chips, house sauce*

SIDES £4.5

Triple cooked chips

Cucumber salad
sour cream & dill

Green salad

Green beans

Spinach

Sweet potato fries

DESSERTS

Caribbean dark chocolate tart, lingonberry gel £9

Carrot cake, cream cheese, orange £8.5

Lemon meringue, lemon sorbet £7.5

Praline mousse, coffee ganache, lime £8

'Banoffee', caramelised milk, banana ice cream £9

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

2/3 scoops £4.5/£6

[VE] -suitable for vegan requirements / [V] - suitable for vegetarian requirements

For allergies and dietary requirements, please speak to your waiter before ordering. Please be aware that traces of allergens used in the kitchen maybe present. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs and unpasteurized cheese may increase your risk of foodborne illness, especially if you have certain medical conditions. A discretionary 12.5% service charge will be added to your bill. All prices include VAT.