



ASTER

EGGS - £8.5 / £12.5

Egg Aster
Curly kale, poached egg, truffle hollandaise v

Egg Benedict
Ham, poached egg, bacon crumbs, hollandaise

Egg Royal
Smoked salmon, poached egg, roe, hollandaise

STARTERS

Cured salmon, cucumber, crispy potato £12 GF

Brixham crab, citrus mayo, lemon jelly £16 GF

Seared scallops, plankton, forced rhubarb £15 GF

Steak tartare, sourdough toast £12/£18 GF

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

ASTER MARTINI £11

Absolute Vanilla Vodka, passion fruit, lingonberry,
sparkling wine foam

WINES & BEERS

Pistonhead lager draft £5.5
Einstok, Pale Ale 330ml £6.5
Recorderlig Wild Berries Cider 500ml £7

NV The Rambler White, Western Cape, SA £6
2018 Riesling, Rag&Bone, Eden Valley, AU £8.5
2016 Chardonnay, Vergelegen, Stellenbosch, SA £12

2016 Cuvee Jean Paul Rouge, Vaucluse, FR £6
2017 Shiraz/Malbec, Villavieja, Mendoza, ARG £7
2017 Pinot Noir, Morande, Casablanca, CH £10

SHARING

Selection of breads, seaweed butter £3.5

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

SALADS & SOUPS

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

Chick pea salad £8.50/£9.50 VG
pomegranate, peppers,
radish, coriander, yoghurt dressing

Nordic salad: prawns, hot smoked salmon,
green goddess dressing £14/ £18 GF

Soup of the day £8

Borsch, sour cream £12 GF

CHEF'S SPECIALS

Smoked salmon, sour cream £8/£15 GF
Served with potato blinis

Meatballs, mash potato, lingonberry jam £18

Duck breast, beetroot, liquorice £25

Skrei cod, crushed potato, kale,
seaweed beurre blanc £24

MAINS

FISH

Var salmon, roasted cauliflower, crispy quinoa, lemon
beurre blanc sauce £25 GF

Grilled hake, sauté radish, new potato, samphire,
watercress velouté £21 GF

Roast halibut, salsify, anchovies, caper berries £22 GF

Line caught stone bass, Jerusalem artichoke,
brown butter £26 GF

MEAT

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

Pork chop, sauerkraut, prunes £21 GF

Rib eye steak 42 days aged, chips, Béarnaise £29 GF

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

VEGETARIAN

Pumpkin, mac and cheese £15 v

Sharpham Park spelt, Jerusalem artichokes, £18 VG
pickled mushrooms

White asparagus, new potatoes £19.5 v
Hollandaise sauce

SIDES £4.5

Chips
Braised red cabbage
Green salad

French beans
Spinach
Truffle potato

DESSERTS

Caribbean dark chocolate tart, lingonberry gel, pistachio ice cream £9

Carrot cake, cream cheese, orange £8.5

Lemon meringue, lemon sorbet £7.5 GF

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

V Vegetarian | VG Vegan | GF Gluten free | R On Request

ICE CREAM

Vanilla ice cream
Chocolate ice cream
Pistachio ice cream
Lemon sorbet
Mango sorbet
Coconut sorbet

2 scoops £4.5
3 scoops £6

For allergies and dietary requirements, please speak to your waiter before ordering. Please be aware that traces of allergens used in the kitchen may be 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.