



ASTER

WEEKEND BRUNCH MENU

2/3 courses for £25/£30

Unlimited bubbles £19

MAINS

Two eggs your style,
*streaky bacon, Cumberland chipolatas,
tomato, mushrooms, beans*

Sharpham Park spelt £ v6
Jerusalem artichokes, pickled mushrooms

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

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

Meatballs
mash potato, lingonberry jam

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

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

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

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

Selection of breads £3.5
seaweed butter

Nocellara olives £4.5

Croissant/Pain au chocolat/Pain aux raisins £2

Granola – gluten free – milk/Greek yoghurt
£4.5

Coconut yoghurt, chia seeds, berry compote £5

EGGS

Aster Benedict
*Black Forest ham, poached egg,
Hollandaise, potato Rösti*

Aster Arlington
*smoked salmon, poached egg,
Hollandaise, potato Rösti*

STARTERS

Burrata & smoked semi dried heritage tomatoes (V)
basil pesto, lemon olive oil & balsamic vinaigrette

Smoked salmon
potato Rösti, horseradish cream

Steak tartare
sourdough toast

Beetroot, orange, goat's cheese (V)

Chick pea salad
*pomegranate, peppers,
radish, coriander, yoghurt dressing*

Gazpacho
prawn, chili, manchego

Goulash soup
beef, onion, potato, bell pepper, sour cream

SIDES £4.5

Green beans

Triple cooked Chips

Green salad

Cucumber salad, sour cream & dill

Spinach

Sweet potato fries

DESSERTS

Lime cake, *milk chocolate mousse,
cardamom glaze*

Marzipan cocoa Chantilly,
lingonberry meringue

Choux, *hazelnut praline, apple compote*

Selection of Aster ice creams and sorbets

Selection of cheeses, quince jelly, crackers
£2 supplement

COCKTAILS

British Mary £11.5

*Chase vodka, Hardy tomato juice,
spicy mix lemon*

Gin Bubble Bath £11

*Bubble gum infused Gin,
passion fruit liqueur, cranberry, citrus mix*

Vanilla Passion £9.5

*Passion fruit puree, vanilla Akvavit
topped with sparkling wine*

Please note that bubbles for the free-flowing Brunch is available for 90 minutes from your booking time. Any additional pre and post drinks will be added to your bill.
(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.