



ASTER

**WEEKEND BRUNCH MENU**

2/3 courses for £25/£30

Unlimited bubbles £19

**MAINS**

**Aster Breakfast**

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

**Roasted aubergine & heritage carrot crisps VE**  
*quinoa, cherry tomatoes, yoghurt herb dip*

**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, white anchovies, Nocellara olives, poached eggs*

**Spanish seabass**

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

Selection of breads £3.5  
*seaweed butter*

Nocellara olives £4.5

Croissant/Chocolat croissant/Pain aux raisins £2

Granola – milk/Greek yoghurt £4.5

Coconut yoghurt, chia seeds, berry compote £5

Fresh fruit salad £4.5

**STARTERS**

**Aster Benedict**

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

**Aster Arlington**

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

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

**Smoked salmon**

*potato Rösti, horseradish cream*

**Steak tartare**

*sourdough toast*

**Roasted beetroot & hazelnuts v**

*goat's cheese, orange segments, lemon caviar*

**Chick pea salad VE**

*pomegranate, peppers, radish, coriander, yoghurt dressing*

**Gazpacho**

*prawn, chilli, 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**

Twice-baked cheesecake, *blueberry compote*

Warm apple strudel, *vanilla sauce*

**Coconut panna cotta**

*spiced pineapple, coconut snow, crumble, sorbet*

**Farmhouse cheeses**

*selection of pasteurized and unpasteurized cheeses, fig mustard*

**ICE COUPES**

**Black Forest**

*cherry compote, vanilla & chocolate ice cream, crumble, Chantilly cream*

**Tropical**

*mango & passion fruit sorbet, mango salsa, pineapple crisp, Chantilly cream*

**Strawberry & Elderflower**

*marinated strawberries, lemon cream, crumble, Chantilly cream*

**COCKTAILS £9.5**

**British Mary**

*Vodka, Hardy tomato juice, spicy mix lemon*

**Lingonberry & Elderflower**

*Lingonberry compote, elderflower cordial topped up with sparkling wine*

**Vanilla Passion**

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

Please note that bubbles for the free-flowing Brunch is available for 2 hours 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.