

DAILY LUNCH SPECIALS* £15

Monday

Aster Currywurst

*Curry infused pork sausage, curried tomato sauce,
triple cooked chips, house sauce*

Cauliflower Steak VE

sauce vierge, sweet potato fries, lemon chilli aioli

Tuesday

Meatballs

Mash potato, lingonberry jam

Roasted celeriac roulade VE

almond vinaigrette, celery salad

Wednesday

Salad Niçoise

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

Roasted aubergine & heritage carrot VE

quinoa, cherry tomatoes, yoghurt herb dip

Thursday

Buttermilk Chicken Burger & Chips

*cheddar, romaine lettuce, crispy onions,
house sauce, Brezel bun*

Chickpea & lentil burger & Chips

vegan Cheddar, romaine lettuce, crispy onions, house sauce, Brezel bun

Friday

Fish & chips

Peterhead haddock, peas, malt vinegar, tartare sauce

Spring Pea Risotto VE

broad beans, confit cherry tomatoes

Including a glass of our sommelier suggested wine...

WORKING LUNCH MENU 2 courses £25 / 3 courses £30

Gazpacho

prawn, chilli, manchego

Chick pea salad

pomegranate, peppers, radish, coriander, yoghurt dressing

Burrata & smoked semi dried heritage tomatoes

basil pesto, lemon olive oil & balsamic vinaigrette

Smoked salmon

potato Rösti, horseradish cream

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*

Spanish seabass

sauté radish, new potatoes, samphire, watercress velouté

Aster Burger

*prime US beef, dry cured crispy bacon, cheddar,
romaine lettuce, crispy onions, house sauce, bun*

SIDES £4.5

Triple cooked chips	Green salad	Spinach
Cucumber salad	Green beans	Sweet potato fries
sour cream & dill		

Apple strudel

vanilla sauce

Twice-baked cheesecake

blueberry compote

Selection of sorbets & ice creams

Farmhouse cheeses

*selection of pasteurized and unpasteurized cheeses,
fig mustard £3 supp*

(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 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

Monday – Friday 12pm – 15pm