ASTER

DAILY LUNCH SPECIALS* £15

Monday

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

Cauliflower Steak VG
sauce vierge, sweet potato fries, lemon chilli aioli

Tuesday

Meatballs
Mash potato, lingonberry jam

Red spinach ricotta tortellini V
roasted parmesan sauce, pine nuts

Wednesday

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

Roasted aubergine & heritage carrot V
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 VG
broad beans, confit cherry tomatoes

Including a glass of our sommelier suggested wine...

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

Chilled pea soup V
whipped curry cream

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

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

Smoked salmon
potato Rösti, horseradish cream

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

Grilled salmon
roasted cauliflower, crispy quinoa, lemon beurre blanc sauce

Butterfly whole Seabass
Sauce vierge, citrus, ecrasse potatoes

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

SIDES £4.5

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

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Apple strudel
vanilla sauce

Twice-baked cheesecake
blueberry compote

Selection of sorbets & ice creams

Farmhouse cheeses *£3 supp*
selection of pasteurized and unpasteurized cheeses,

Monday – Friday 12pm – 3pm

(VG) -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