

HEALTHY

Blueberry, blackcurrant & lemon chia parfait £4.5

Exotic chia parfait £4.5

Carrot & chia cake £3.5
cream cheese frosting

Granola topped with yoghurt £4.5

Swiss Bircher muesli £4.8

Fresh fruit salad £5.5

--

Selection of breads £3.5
salted butter

STARTERS

Aster Benedict

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

Aster Arlington

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

Smoked salmon

potato Rösti, horseradish cream

Steak tartare

crispy rye toast

Yellow fin tuna & avocado

coriander, spring onion, sesame, miso, soya

Quinoa Salad vg

*baby gem, broad beans, peas,
peach, orange dressing*

Chick pea salad vg

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

Chilled pea soup V

whipped curry cream

French onion soup

Brioche crouton, gruyere



ASTER

WEEKEND BRUNCH MENU

2/3 courses for £25/£30

Unlimited bubbles £19

MAINS

Aster Breakfast

*two eggs (fried or scrambled),
grilled Nürnberger sausages,
dry cured crispy bacon, tomato, potato Rösti*

Roasted aubergine & heritage carrot crisps vg

quinoa, cherry tomatoes, yoghurt herb dip

Currywurst

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

Lamb curry

*lemongrass basmati rice,
Greek yoghurt, coriander*

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*

Grilled salmon

tender stem broccoli, chilli, garlic, brown shrimp

Butterfly whole Seabass

sauce vierge, citrus, écrasé potatoes

SIDES £4.5

Triple cooked chips

Spinach

Cucumber salad
sour cream & dill

Sweet potato fries

Green salad

Skinny Fries

Green beans

Mash Potato

DESSERTS

Twice-baked cheesecake, *blueberry compote*

Warm apple strudel, *vanilla sauce*

Coconut panna cotta

spiced pineapple, coconut snow, crumble, sorbet

Raspberry mille-feuille

*rose water marinated raspberries,
crème pâtissière, raspberry sorbet*

Farmhouse cheeses *supplement £3*

selection of pasteurized and unpasteurized cheeses

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 wine

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.

(V) - suitable for vegan requirements / (VG) - 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.