



ASTER

NIBBLES

- Nocellara olives £4.5
- Vegetable crisps £3
- Smoked beetroot hummus £4.5
- Tomato arancini £4.5
- Onion and bacon tartelette £4.5
- Selection of breads £3.5
salted butter

- Chilled pea soup £8.5 V
whipped curry cream
- French onion soup £8.5
Brioche crouton, gruyere
- Steak tartare £12/£18
crispy rye toast
- Yellow fin tuna & avocado £12.5
coriander, spring onion,
sesame, miso, soya
- Smoked salmon £12.5
potato Rösti, horseradish cream
- Burrata & smoked semi
dried heritage tomatoes £12.5 V
basil pesto, lemon olive oil & balsamic vinaigrette

STARTERS & SALADS

- Chick pea salad £8.5/£9.5 VG
pomegranate, peppers, radish, coriander,
yoghurt dressing
- Quinoa Salad £9/£16 VG
baby gem, broad beans, peas, peach,
orange dressing
- Caesar salad £8.5 /£9.5
add chicken £4.5 / add prawns £6.5
- Confit duck & duck liver terrine £12.5
brioche, pear chutney
- Whole jumbo prawns £14.5
Marie Rose sauce
- Colchester rock Oysters
½ dozen £16.5 | dozen £29.5

SHARING STARTERS

Gardener board

Smoked beetroot hummus, sweet & sour aubergine,
arancini, goat's cheese mousse £16 V

Carnivore board

Chorizo, fennel salami, duck liver terrine, pork roll, pickles £16

Fisher man board

Matjes, shrimp cocktail, smoked salmon rillette, smoked cod roe £16

All boards are served with crispy bread

MAINS

- Lamb curry, lemongrass basmati rice, Greek yoghurt, coriander £18.5
- Grilled salmon, tender stem broccoli, chilli, garlic, brown shrimp £24.5
- Native Lobster Linguini, cherry tomatoes, lobster bisque, fresh parsley £28.5
- Lemon sole meuniere, off the bone, confit potatoes, green beans £24.5
- Butterfly whole Seabass, sauce vierge, citrus, écrasé potatoes £24.5
- 42 days dry aged 300g Native breed, grass fed beef rib eye £29.5
sauces: béarnaise, peppercorn or red wine jus
- Potato gnocchi, Comte, courgette sauce, burrata cream £15.5 V
- Cauliflower steak, capers, lemon, tomato, parsley, sweet potato fries, lemon chilli aioli £16.5 VG
- Roasted aubergine & vegetable crisps, quinoa, cherry tomatoes, yoghurt herb dip £17.5 VG
- Chickpea & lentil Burger, vegan Cheddar, romaine lettuce, crispy onions,
house sauce, Brezel bun £14.5 VG

SHARING MAINS

- Slow roasted Creedy Carver free range duck £28.5pp
red cabbage, broccoli, almond, chilli, potato gratin
- 1500gr Native breed grass fed beef tomahawk £39.5pp
2 sides of your choice
bearnaise, peppercorn or red wine jus

SIDES £4.5

- | | |
|-------------------------------------|--------------------|
| Triple cooked chips | Spinach |
| Cucumber salad
sour cream & dill | Sweet potato fries |
| Green salad | Skinny Fries |
| Green beans | Mash Potato |

DESSERTS & CAKES

- Twice-baked cheesecake £6.5
blueberry compote
- Warm apple strudel £7
vanilla sauce
- Chocolate & hazelnut praline £7.5
marinated oranges, vanilla ice cream,
caramelised popcorn
- Marinated strawberries £7.5
yoghurt sponge, milk crumble, white chocolate ganache,
fennel flowers

Raspberry mille-feuille £7.5
rose water marinated raspberries,
crème pâtissière, raspberry sorbet

Coconut panna cotta £7.5
spiced pineapple, coconut snow, crumble, sorbet

Farmhouse cheeses £11.5
selection of pasteurized and
unpasteurized cheeses

ASTER CLASSICS

- Toulouse sausage, mashed potato, onion confit, red wine jus £15.50
- Burger, Prime US beef, dry cured crispy bacon, Cheddar,
romaine lettuce, crispy onions, house sauce, bun £12.5
- Fish & chips, Peterhead haddock, peas, malt vinegar, tartare sauce £18.5
- Chicken Schnitzel, rocket, beans, sundried tomato,
sweet potato fries, red wine jus £18.5
- Croque monsieur, sourdough, Comte, cooked ham, mixed leaf's £12.50

ICE COUPES

- Black Forest £7.5
cherry compote, vanilla & chocolate ice cream, crumble,
Chantilly cream
- Tropical £7.5
mango & passion fruit sorbet, mango salsa, pineapple
crisp, Chantilly cream
- Strawberry & Elderflower £7.5
marinated strawberries, lemon cream, crumble,
Chantilly cream

Monday - Friday 12pm - 3pm / 9pm to close

DAILY LUNCH SPECIALS & POST THEATRE £15*

Monday

- Toulouse sausage
mashed potato, onion confit, red wine jus
- Cauliflower Steak VG
capers, lemon, tomato, parsley, sweet potato fries, lemon chilli aioli

Tuesday

- Lamb curry,
lemongrass basmati rice, Greek yoghurt, coriander
- Potato gnocchi V
Comte, courgette sauce, burrata cream

Wednesday

- Beef bourguignon
potato mousseline, carrots, mushrooms, bacon

- 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...

(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 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.