



ASTER

NEW YEAR'S EARLY BIRD MENU

3 courses for £30

STARTERS

Seared duck liver terrine

thyme, vanilla, sauterne, apple & pear compote, brioche

Yellow fin tuna

mango, sesame, soya, ginger, avocado, lime, coriander

Beetroot & chickpea cake v

fennel & citrus salad, chimichurri

MAINS

28 days dry aged Scotch beef fillet

potato & celeriac gratin, winter vegetables, béarnaise, port wine jus

Grilled halibut

parsnip, samphire, green bean, clementine

Butternut ravioli v

sauce vierge, citrus, écrasé potatoes

DESSERTS

Popping popcorn

popcorn & chocolate parfait, salted whisky caramel popcorn, popping candy

Champagne pears

champagne poached pears, pecan praline ice cream

Farmhouse cheeses

selection of pasteurized and unpasteurized cheeses, apple chutney

(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.