

## 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

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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*

**Quinoa Salad vg**

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

**Chick pea salad vg**

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

**Smoked salmon**

*potato Rösti, horseradish cream*

**Yellow fin tuna & avocado**

*coriander, spring onion, sesame, miso, soya*

**Steak tartare**

*crispy rye toast*

**Chilled pea soup V**

*whipped curry cream*

**French onion soup**

*Brioche crouton, gruyere*

## SATURDAY 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*

**Chickpea & lentil burger & chips vG**

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

**Grilled salmon**

*tender stem broccoli, chilli, garlic, brown shrimp*

**Butterfly whole Seabass**

*sauce vierge, citrus, écrasé potatoes*

**Toulouse sausage**

*mashed potato, onion confit, red wine jus*

**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*

## 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

*selection of pasteurized and unpasteurized cheeses  
£3 supplement*

## 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.

(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.