



ASTER

WHILST YOU WAIT

Nocellara olives VG	4.5
Vegetable crisps VG	3
Smoked beetroot hummus VG	4.5
Crispy coconut prawns mango salsa	9.5
Truffle honey baked camembert VE grilled sourdough	11.5
Selection of breads salted butter	3.5

STARTERS

French onion soup brioche crouton, gruyere	8.5
Spiced roasted potato soup VG chives, chili oil, coconut yoghurt	8.5
Yellow fin tuna & avocado coriander, spring onion, sesame, miso, soya	12.5
Severn and Wye smoked salmon potato Rösti, horseradish cream	12.5
Cauliflower & crispy quinoa salad VG radicchio, raisons, almonds, chives, parsley, dill, beetroot & red basil pesto, Moscatel	8.5/9.5
Roasted & pickled beetroot VE whipped goat's cheese, apple, watercress, candy walnuts, pomegranate	12.5
Steak tartare crispy rye toast	12/18
Confit duck & duck liver terrine brioche, pear chutney	12.5

OYSTERS

Colchester Rocks ½ dozen/dozen	16.5/29.5
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(VG) -suitable for vegan requirements / (VE)- 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

TO SHARE FOR TWO

Slow roasted Creedy Carver free range duck red cabbage, broccoli, almond, chilli, potato gratin	28.5 per person
1500g Native breed grass fed beef tomahawk 2 sides of your choice béarnaise, peppercorn or red wine jus	39.5 per person

MAINS

Beef bourguignon potato mousseline, carrots, mushrooms, bacon	19.5
Grilled octopus chickpea salad, confit tomatoes, olives, smoked paprika	22.5
Icelandic cod chervil root, baby spinach, fennel, blood orange, chive beurre blanc	25
28-day 250g dry aged native breed grass fed beef fillet green beans, bearnaise	34.5
Seared Scallops pangrattato, Iberico chorizo, celeriac, granny smith	26.5
Shellfish Linguini mussels, prawns, calamari, cherry tomatoes, monks' beard, crumbs, aioli, grilled sour dough	24
Spiced butternut squash risotto VE chilli, curry, crispy leeks, sage brown butter	15.5
Cauliflower steak VG capers, lemon, tomato, parsley, sweet potato fries, lemon chilli aioli	16.5

SIDES 4.5

Broccoli
almonds & chilli

Cucumber salad
sour cream & dill

Green salad

Green beans

Spinach

Sweet potato fries

Potato purée

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DESSERTS

Twice-baked cheesecake	6.5
blueberry compote	
2013 Tokaji Aszù 5 Puttonyos, Royal Tokaji, Hungary 75ml	13
Warm apple strudel	7
vanilla sauce	
2015 Côt. du Layon St Lambert, D. Ogereau, Loire Valley, France 75ml	7
Salted caramel ganache	8.5
pistachio sponge, lime beetroot jelly, milk crumble, lemon sorbet, Grue nibs	
1994 Carl Koch, Silvaner Beerenauslese, Germany 75ml	12
Chocolate & hazelnut praline	7.5
marinated oranges, vanilla ice cream, caramelised popcorn	
2004 Warre's, Quinta da Cavadinha 75ml	11
Valrhona chocolate fondant	9.5
Roasted cashewnuts, passion fruit paté, vanilla ice cream	
2015 Malagouzia, Melias Papagiannakos, Attica, Greece 75ml	8.5
Pavlova	7.5
Marinated figs, pretzels, grapefruit jelly, light mint cream, passionfruit sorbet	
2016 Vidal Ice Wine, Peller Estate, Ontario, Canada 75ml	15
Coconut panna cotta	7.5
spiced pineapple, coconut snow, crumble, sorbet	
2005 Sauternes, Castelnau de Suduiraut, Bordeaux 75cl	9
Farmhouse cheeses	11.5
selection of pasteurized and unpasteurized cheeses	
NV Graham's Six Grapes Reserve 75ml	7
NV Graham's Tawny 20YO 75ml	1

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