



ASTER

Set Menu

3 courses £30

**125ml Rambler Red, Vino da Tabola*

or

**125ml Pinot Grigio Principato, IGT*

French onion soup

brioche crouton, Gruyère

Severn & Wye smoked salmon

potato Rösti, horseradish cream

Roasted & pickled beetroot VE

whipped goats' cheese, apple, watercress, candied walnuts, pomegranate

Steak tartare

crispy rye toast

Beef bourguignon

potato mousseline, carrots, mushrooms, bacon

Grilled salmon

cime de rape, chilli, garlic, lime, velouté

Spiced butternut squash risotto VE

chilli, curry, crispy leeks, sage brown butter

Cauliflower steak VG

capers, lemon, tomato, parsley, sweet potato fries, lemon chilli aioli

Sides

Cucumber salad, sour cream, dill £4.5

Broccoli, almond, chilli £4.5

Triple cooked chips £4.5

Apple strudel

vanilla sauce

Yorkshire Rhubarb crumble

vanilla ice cream

Farmhouse cheeses

selection of pasteurized & unpasteurized cheeses,
apple chutney

(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.

