



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
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
Truffle honey baked camembert VE grilled sourdough	11.5
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

(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 28.5 per person
red cabbage, broccoli, almond, chilli, potato gratin

1500g Native breed grass fed beef tomahawk 39.5 per person
2 sides of your choice
béarnaise, peppercorn or red wine jus

MAINS

Beef bourguignon 19.5
potato mousseline, carrots, mushrooms, bacon

Grilled octopus 22.5
Crispy crushed potatoes, peppers, courgettes, chili, garlic

Icelandic cod 26.5
chervil root, asparagus, fennel, orange, chive beurre blanc

28-day dry aged native breed grass fed beef fillet 32.5
green beans, bearnaise

Seared Scallops 26.5
pangrattato, Iberico chorizo, celeriac, granny smith

Shellfish Linguini 24
mussels, prawns, calamari, cherry tomatoes, monks' beard, crumbs, aioli, grilled sour dough

Spiced butternut squash risotto VE 15.5
chilli, curry, crispy leeks, sage brown butter

Cauliflower steak VG 16.5
capers, lemon, tomato, parsley, sweet potato fries, lemon chilli aioli

Barbarie duck breast 26.5
truffle risotto praline, beetroot basil crème, madeira sauce

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
Brittany lemon meringue	8.5
Brittany shortbread, lemon cremeux, gin & thyme infused pomegranate, blood orange sorbet	
2005 Saunernes, Castelnau de Suduiraut, Bordeaux 75ml	9
Creme caramel	7.5
vanilla cream caramel, chocolate aero	
2016 Vidal Ice Wine, Peller Estate, Ontario, Canada 75ml	15
Chocolate & Yuzu	8.5
jivara milk chocolate mousse, yuzu gel, sesame & poppy seeds tuilles, coconut sorbet	
1994 Carl Koch, Silvaner Beerenauslese, Germany 75ml	12
Pistachio parfait	8.5
raspberry gel, candied pistachio, chocolate tuilles	
2015 Malagouzia, Melias Papagiannakos, Attica, Greece 75ml	8.5
Farmhouse cheeses	11.5
selection of pasteurized and unpasteurized cheeses	
NV Graham's Six Grapes Reserve 75ml	7
NV Graham's Tawny 20YO 75ml	14

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