



ASTER

WHILST YOU WAIT

Nocellara olives £4.5 VG

Vegetable crisps £3 VG

Smoked beetroot hummus £4.5 VG

Crispy coconut prawns £9.5
mango salsa

Truffle honey baked camembert £11.5 VE
grilled sourdough

Onion and bacon tartelette £4.5

Selection of breads £3.5
salted butter

STARTERS & SALADS

Winter leaves £8.5/£9.5
endives, apples, pomegranate, caramelised walnuts, Stilton, honey mustard dressing

Cauliflower & crispy quinoa salad £8.5/£9.5 VG
radicchio, raisons, almonds, chives, parsley, dill, beetroot & red basil pesto, Moscatel

Caesar salad £8.5 /£9.5
add chicken £4.5 / add prawns £6.5

Roasted & pickled beetroot £12.5 VE
whipped goat cheese, apple, watercress, candy walnuts, pomegranate

Truffle honey baked camembert £11.5 VE
grilled sourdough

French onion soup £8.5
brioche crouton, gruyere

Yellow fin tuna & avocado £12.5
coriander, spring onion, sesame, miso, soya

Severn & Wye smoked salmon £12.5
potato Rösti, horseradish cream

Steak tartare £12/£18
crispy rye toast

Confit duck & duck liver terrine £12.5
brioche, pear chutney

EGGS

Aster Benedict £8.5 / £11.5
Black Forest ham, poached egg, Hollandaise, potato Rösti

Aster Arlington £8.5 / £11.5
smoked salmon, poached egg, Hollandaise, potato Rösti

SHARING BOARDS

Gardener board

smoked beetroot hummus, sweet & sour aubergine, arancini, goat's cheese mousse £16 VE

Carnivore board

chorizo, fennel salami, duck liver terrine, cooked ham, pickles £16

Fisher man board

matjes, shrimp cocktail, smoked salmon rillette, smoked cod roe £16

All boards are served with crispy bread

MAINS

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

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

Chickpea & lentil burger £14.5 VG
vegan Cheddar, romaine lettuce, crispy onions, house sauce, Brezel bun

Seared seabass £24.5
sauce vierge, citrus, écrasé potatoes

Grilled salmon £24.5
spring greens, chilli, garlic, lime, velouté

Shellfish linguini £24
mussels, prawns, calamari, cherry tomatoes, monks' beard, pangrattato aioli, grilled sourdough

Fish & chips £18.5
haddock, peas, tartare sauce

Croque monsieur £12.5
sourdough, Comte, cooked ham, mixed leaf salad

Chicken Schnitzel £18.5
rocket, beans, sundried tomato, sweet potato fries, red wine jus

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

Burger £12.5
prime US beef, dry cured crispy bacon, Cheddar, romaine lettuce, crispy onions, house sauce, bun

Salt marsh lamb rump £22.5
herb croustade, borlotti beans, merguez sausage, young carrots, red wine jus

Spatchcock spring chicken £19.5
heritage beetroot, rocket, lovage pesto

Black Forrest steak pie £18.5
beer braised beef, mushrooms, root vegetables, puff pastry

DESSERTS & CAKES

Twice-baked cheesecake £6.5
blueberry compote

Warm apple strudel £7
vanilla sauce

Fresh seasonal fruit salad £6.5 VG
passion fruit sorbet

Brittany lemon meringue £8.5
Brittany shortbread, lemon cremeux, gin & thyme infused pomegranate, blood orange sorbet

Chocolate & yuzu £8.5
jivara milk chocolate mousse, yuzu gel, sesame & poppy seeds tuilles, coconut sorbet

Pistachio parfait £8.5
raspberry gel, candied pistachio, chocolate tuilles

Farmhouse cheeses £11.5
selection of pasteurized and unpasteurized cheeses

Creme caramel £7.5
vanilla cream caramel, chocolate aéro

SIDES £4.5

Triple cooked chips

Spinach

Green salad

Skinny fries

Cucumber salad
sour cream & dill

Sweet potato fries

Green beans

Potato purée

ICE COUPES

Black Forest £7.5
cherry compote, vanilla & chocolate ice cream, crumble, Chantilly cream

Coffee poached pear £7.5
coffee & vanilla ice cream, lemon cream, walnut tuille, toffee sauce, Chantilly cream

Citrus & pistachio £7.5
pistachio ice cream, lemon sorbet, pistachio candy, citrus compote, meringue, Chantilly cream

DAILY LUNCH SPECIALS & POST THEATRE £15*

Including a glass of our sommelier suggested wine...

Monday

Black Forrest steak pie
beer braised beef, mushrooms, root vegetables, puff pastry

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

Tuesday

Spatchcock spring chicken
Heritage beetroot, rocket, lovage pesto

Beetroot Ravioli VE
goat cheese fondue, toasted walnuts, chives

Wednesday

Beef bourguignon
potato mousseline, carrots, mushrooms, bacon

Vegetable curry VG
basmati rice, poppadum's, rhyta

Thursday

Buttermilk chicken burger & chips
Cheddar, romaine lettuce, crispy onions, house sauce, Brezel bun

Chickpea & lentil burger & chips VG
vegan Cheddar, romaine lettuce, crispy onions, house sauce, Brezel bun

Friday

Fish & chips
haddock, peas, tartare sauce

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

(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.