

## 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*

### Winter leaves

*endives, apples, pomegranate, caramelised walnuts,  
Stilton, honey mustard dressing*

### Cauliflower & crispy quinoa salad VG

*radicchio, raisons, almonds, chives, parsley, dill, beetroot  
& red basil pesto, Moscatel*

### Severn & Wye smoked salmon

*potato Rösti, horseradish cream*

### Yellow fin tuna & avocado

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

### Steak tartare

*crispy rye toast*

### Spiced roasted potato soup VG

*chives, chilli oil, coconut yoghurt*

### French onion soup

*brioche crouton, gruyere*



# ASTER

## 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*

### Cauliflower steak VG

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

### Chickpea & lentil burger & chips VG

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

### Spatchcock spring chicken

*heritage beetroot, rocket, lovage pesto*

### Grilled salmon

*spring greens, chilli, garlic, lime, velouté*

### Seared seabass

*sauce vierge, citrus, écrasé potatoes*

### Black Forest steak pie

*beer braised beef, mushrooms, root vegetables*

### Chicken Schnitzel

*rocket, beans, sundried tomato,  
sweet potato fries, red wine jus*

### 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*

### Chocolate & yuzu

*jivara milk chocolate mousse, yuzu gel, sesame & poppy seeds  
tuilles, coconut sorbet*

### Paris - Brest

*choux bun, praline cream, candied hazelnut, mango salsa,  
vanilla ice cream*

### Farmhouse cheeses

*selection of pasteurized and unpasteurized cheeses  
£3 supplement*

## ICE COUPES

### Black Forest

*cherry compote, vanilla & chocolate ice cream,  
crumble, Chantilly cream*

### Coffee poached pear

*coffee & vanilla ice cream, lemon cream, walnut tuille,  
toffee sauce, Chantilly cream*

### Citrus & pistachio

*pistachio ice cream, lemon sorbet, pistachio candy,  
citrus compote, meringue*

## COCKTAILS

### British Mary £10.5

*vodka, Hardy tomato juice, spicy mix lemon*

### Lingonberry & Elderflower £9.5

*lingonberry compote, elderflower cordial topped up  
with sparkling wine*

### Vanilla Passion £8.5

*passion fruit puree, vanilla Akvavit, topped with sparkling wine*

Please note that unlimited bubbles are available for 2 hours from your booking time. (VG) - suitable for vegan requirements / (VE) - suitable for vegetarian requirements. For allergies and dietary requirements, please speak to your waiter before ordering. 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.