



ASTER

*3 courses £30*

*\*125ml Rambler Red, Vino da Tabola  
or  
\*125ml Pinot Grigio Principato, IGT*

**Spiced roasted potato soup VG**  
chives, chili oil, coconut yoghurt

**Cauliflower & crispy quinoa salad VG**  
radicchio, raisins, almonds, chives, parsley, dill, beetroot & red basil pesto, Moscatel

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

**Severn & wye smoked salmon**  
potato Rösti, horseradish cream

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**Vegetable curry VG**  
*basmati rice, poppadum's, rhyta*

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

**Seared seabass**  
*sauce vierge, citrus, écrasé potatoes*

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

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**Twice-baked cheesecake**  
*blueberry compote*

**Warm apple strudel**  
*vanilla sauce*

**Selection of cheeses**  
*£3 supplement*

**Black Forest coupe**  
*cherry compote, vanilla & chocolate ice cream*

(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.