



ASTER

### SANDWICHES

available 11.30am-4pm

**Grilled Vegetables £5.5 VG**  
cheddar, rocket, chipotle

**Tuna mayonnaise £5.5**  
cucumber, onions, chive, roasted pepper, rocket

**Black forest ham £5.5**  
celeriace remoulade, cornichon

**Roast chicken £5.5**  
bacon, lettuce, tomato

**Severn & Wye smoked salmon £6.5**  
cream cheese, red onions, capers, dill

**Prawn cocktail £6.5**  
avocado, shallots, gem lettuce, Mary Rose

### WHILST YOU WAIT

**Vegetable crisps £3 VG**

**Selection of Artisan breads £3.5**  
salted butter

**Nocellara olives £4.5 VG**

### Formule

**2 courses £10.95**  
**3 courses £14.95**

**Céleri remoulade**  
mustard, mayonnaise

**Pea & Courgette Risotto VE**  
goats' cheese, shaved fennel salad, mint

or

**Chopped steak**  
skinny fries, green peppercorn sauce

**Crème caramel**  
vanilla cream caramel

### HORS D'OEUVRES

**Carottes râpées £3.75 VG**  
chives, vinaigrette

**Céleri remoulade £4.25**  
mustard, mayonnaise

**Avocado Vinaigrette £4.5 VG**  
shallots

**Oeufs mayonnaise £4.95**

**Chilled tomato soup £5 VG**  
vegan pesto

**French onion soup £6**  
crouton, gruyere

**Charcuterie board £8**  
chorizo, fennel salami, cooked ham, pickles

**Severn & Wye smoked salmon £10.5**  
brioche, crème fraiche

**Confit duck & duck liver terrine £10.5**  
brioche, pear chutney

**Atlantic prawn cocktail £12.5**  
avocado, celery, shallots, Mary Rose

**Steak tartare £9.75/£15.75**  
crispy rye toast

### LES OEUFS

available 11.30am-4pm

**Aster Benedict £6.50/£12**  
Black Forest ham, poached egg, Hollandaise, English muffin

**Aster Florentine £6.75/£12.5 VE**  
spinach, poached egg, Hollandaise, English muffin

**Aster Arlington £7.25/£12.5**  
smoked salmon, poached egg, Hollandaise, English muffin

**Aster Omelette £7.95**  
Fine herbs, gruyere cheese, leafy salad

**Avocado on toast £8.5**  
poached egg, cherry tomato salsa, sourdough

### TARTES FLAMBÉES

**Classique £7.5**  
crème fraiche, bacon, chives, white onion

**Vegetarian £8 VE**  
crème fraiche, feta cheese, green pepper, thyme, truffle honey

### LES SALADES

**Butter leaf £5.5 VE**  
crème fraiche, hazelnuts

**Caesar salad £7.5 /£8.5**  
add chicken £4.5 / add prawns £6.5

**Roasted & pickled beetroot £8/£12 VE**  
whipped goat cheese, apple, watercress, candy walnuts

**Quinoa £8.5 VE**  
beetroots, broccoli, feta cheese, pomegranate, lemon oil

### ENTREES ROAST & GRILL

**Flame grilled mackerel escabèche £14.5**  
warm aubergine caponata, tomato, sour grapes, basil, capers

**Pea & Courgette Risotto £15.5 VE**  
goats' cheese, shaved fennel salad, mint

**Chicken Milanese £16**  
rocket, cherry tomato, parmesan, red wine jus

**Saucisse d'auvergne aligot £17.5**  
Toulouse Sausage, cheesy mash potatoes, carrots, red wine jus

**Fish & chips £16.5**  
haddock, peas, tartare sauce

**Grilled salmon £17.5**  
warm puy lentil, baby spinach, salad balsamic dressing

**Roast seabass £18.5**  
Mediterranean potatoes, red pepper coulis

**Burger £12.5**  
prime beef, crispy bacon, Cheddar, lettuce, tomato, red onion, house sauce, bun, skinny fries

**Chopped steak £11.5**  
skinny fries, green peppercorn sauce

**Steak Frites £17.5**  
flat iron, skinny fries, béarnaise sauce, watercress

**28-day dry aged native breed grass-fed beef fillet £31**  
green beans, béarnaise sauce

### LES GARNITURE £4.5

Creamed spinach

Green salad

Pommes frites

Tomato & shallots

Haricot vert

Pommes puree

### FROMAGE, DESSERTS & GLACES

**Selection of ice cream £5.5**

**Crème caramel £6.5**  
vanilla cream caramel

**Twice-baked cheesecake £6.5**  
blueberry compote

**Fresh seasonal fruit salad £6.5 VG**  
passion fruit sorbet

**Warm apple strudel £7**  
vanilla sauce

**Chocolate & hazelnut praline £7.5**  
marinated oranges, vanilla ice cream, caramelised popcorn

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

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

**Farmhouse cheeses £11.5**  
selection of pasteurized & unpasteurized cheeses

(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.