



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
celeriac 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 rémoulade
mustard, mayonnaise

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

or

Chopped steak
skinny fries, green peppercorn sauce

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Crème caramel
vanilla cream caramel

HORS D'OEUVRES

Carottes râpées £3.75 VG
chives, vinaigrette

Céleri rémoulade £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, onions, house sauce, bun

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 GARNITURES £4.5

Creamed spinach

Green salad

Pommes frites

Tomato & shallots

Haricots verts

Pommes purée

FROMAGES, 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.