



### 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*

**Roasted courgettes VG**  
*red pepper ratatouille, baby basil*

or

**Steak haché £11.5**  
*skinny fries, sauce au poivre*

**Crème caramel**  
*vanilla cream caramel*



### TARTES FLAMBÉES

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

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

### 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**

**Soup of the day £5**

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

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

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

**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*

### LES SALADES

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

**Caesar salad £7.5 /£11.5**  
*add chicken £4.5 / add prawns £6.5*

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

**Chicken chopped salad £11.5/£15**  
*Romaine lettuce, radicchio & endive, bacon lardons, boiled egg, blue cheese*

### PLATS PRINCIPAUX

**Duck confit Persillade £16**  
*puy lentil ragout, carrots, port wine jus*

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

**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*

**Roasted courgettes £13.5 VG**  
*red pepper ratatouille, baby basil*

**Choucroute Garni a L'Alsacienne £16.5**  
*Morteaux & garlic sausages, smoked pork belly, red wine jus*

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

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

**Hamburger £12.5**  
*prime beef, crispy bacon, Cheddar, lettuce, tomato, onions, house sauce, bun*  
*Add pommes frites for £2.5*

### GRILLADES

**Steak haché £11.5**  
*skinny fries, sauce au poivre*

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

**Fillet de boeuf au Poivre £31**  
*28-day dry aged native breed grass-fed beef fillet, green beans, sauce au poivre*

### LES GARNITURES £4.5

**Creamed spinach**   **Green salad**   **Pommes frites**  
**Tomato & shallots**   **Haricots verts**   **Pommes purée**

### FROMAGES, DESSERTS & GLACES

**Crème caramel £6.5**  
*vanilla cream caramel*

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

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

**Classic apple tarte Tatin £7**  
*vanilla ice cream*

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

**Profiteroles £7.5**  
*crème pâtissière, vanilla ice cream, warm chocolate sauce*

**Opera gâteau £7.5**  
*French coffee buttercream, raspberry sorbet, white chocolate crumble*

**Selection of ice cream £5.5**

**Farmhouse cheeses £11.5**  
*selection of pasteurized cheeses, crackers*

(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.