



ASTER

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
skinny fries, sauce au poivre

Crème caramel
vanilla cream caramel



ASTER

SHARING PLATES

Fish board £17.5
salmon rilette, salmon tartare, prawn cocktail, anchovies dip, crudité, toasted bread

Charcuterie board £18
Jesus salami, saucisson sec, Bayonne ham, duck rilette, red grape mustard, céleri rémoulade, toasted bread

Carottes râpées £3.75 VG
chives, vinaigrette

Céleri rémoulade £4.25
mustard, mayonnaise

Avocado vinaigrette £4.5 VG
shallots

Oeufs mayonnaise £4.95

LES OEUFS

available 11.30am-4pm
Aster Benedict £6.50/£12
cooked 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

HORS D'OEUVRES

Soup of the day £5

French onion soup £6
crouton, gruyere

Severn & Wye smoked salmon £10.5
brioche, crème fraiche

Bayonne ham £8
céleri rémoulade, mustard, mayonnaise

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
toasted bread

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 /£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

Romano pepper £13.5 VG
stuffed with wild rice, vegan cheese mousse, red pepper coulis, salsa verde, toasted almonds

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

Butternut squash risotto £15.5 VE
sage beurré noisette, roasted pumpkin seeds

Fish pie Parmentier £16
leek, mushroom, shallots velouté, mash potato, green salad

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

Choucroute Garni a L'Alsacienne £16.5
Mortiaux & garlic sausages, smoked pork belly, Dijon mustard

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

Seabass Papillote £18.5
Jerusalem artichoke, cherry tomato, fennel citrus salad

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

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

Crème caramel £6.5
vanilla cream caramel

Twice-baked cheesecake £6.5
blueberry compote

Fresh seasonal fruit salad £6.5 VG
passion fruit sorbet

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.