



ASTER

Two Courses

£15

Three Courses

£20

French onion soup
crouton, gruyere

Céléri rémoulade VE
mustard, mayonnaise

Severn & Wye smoked salmon
brioche, crème fraiche

Charcuterie board
*Jesus salami, saucisson sec,
Bayonne ham, pickles,
toasted bread*

Steak haché
skinny fries, sauce au poivre

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

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

Sides £4.50

Pommes frites | Haricot vert | Pommes pure | Tomato & shallots

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

Fresh seasonal fruit salad VG
passion fruit sorbet

Crème caramel
vanilla cream caramel



D&D
LONDON

(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.