

## WHILST YOU WAIT

**Vegetable crisps £3 VG**

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

**Nocellara olives £4.5 VG**

## HORS D'OEUVRES

### Aster Benedict

*Black Forest ham, poached egg,  
Hollandaise, English muffin*

### Aster Arlington

*smoked salmon, poached egg,  
Hollandaise, English muffin*

### Avocado on toast

*poached egg, cherry tomato salsa,  
sourdough*

### Roasted & pickled beetroot VE

*whipped goat cheese, apple, watercress,  
candy walnuts*

### Chicken chopped salad

*Romaine lettuce, radicchio & endive, bacon  
lardons, boiled egg, blue cheese*

### Severn & Wye smoked salmon

*brioche, crème fraîche*

### Steak tartare

*toasted bread*

### French onion soup

*brioche crouton, gruyere*



## FESTIVE BRUNCH MENU

**2/3 courses for £20/£25**

**Glass of bubbles £9**

**Unlimited bubbles £19**

## ENTREES ROAST & GRILL

### Aster breakfast

*two eggs (fried or scrambled),  
sausages, baked beans, mushroom  
back bacon, grilled tomato, sourdough*

### Aster omelette

*fine herbs, gruyere cheese, leafy salad*

### Roasted courgettes VG

*red pepper ratatouille, baby basil*

### Fish pie Parmentier

*leek, mushroom, shallots velouté,  
mash potato, green salad*

### Seared seabass

*saffron braised fennel, sauce Vierge, new potatoes*

### Duck confit Persillade

*puy lentil ragout, carrots, port wine jus*

### Hamburger

*prime beef, crispy bacon, Cheddar, lettuce,  
tomato, onions, house sauce, bun*

### Steak haché

*skinny fries, sauce au poivre*

### Saucisse d'auvergne aligot

*Toulouse Sausage, cheesy mash potatoes,  
carrots, red wine jus*

## LES GARNITURE £4.5

**Creamed spinach**

**Pommes frites**

**Tomato & shallots**

**Pommes purée**

**Green salad**

**Haricot vert**

## FROMAGE & DESSERTS

### Twice-baked cheesecake

*blueberry compote*

### Profiteroles

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

### Classic vanilla crème brûlée

### Black Forest pancakes

*cherry compote, vanilla ice cream,  
chocolate shavings*

### Fresh seasonal fruit salad VG

### Farmhouse cheeses

*selection of pasteurized cheeses, crackers  
£3 supplement*

### Selection of ice creams

## NON ALCOHOLIC

### Oslo Tour £8

*Everleaf, mix berries, elderflower, lemonade*

### Apple Collins £8.5

*Seedlip Garden 108, Apple Juice, green apple  
syrup, elderflower tonic*

### Citrus 94 £8.5

*Seedlip Spice 94, Lemon & Ginger cordial  
fresh Grapefruit juice Ginger Ale*

Please note that unlimited bubbles are available for 2 hours from your booking time. (VG) - suitable for vegan requirements / (VE) - suitable for vegetarian requirements. For allergies and dietary requirements, please speak to your waiter before ordering. 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.