

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

HORS D'OEUVRES

Aster Benedict

cooked ham, poached egg, Hollandaise, English muffin

Aster Arlington

smoked salmon, poached egg, Hollandaise, English muffin

Avocado on toast

poached egg, cherry tomato salsa, sourdough

Caesar salad

add chicken £4.5 / add prawns £6.5

Severn & Wye smoked salmon

brioche, crème fraîche

Bayonne ham

céleri rémoulade

Steak tartare

toasted bread

French onion soup

crouton, gruyere

Carottes râpées VG

chives, vinaigrette

BRUNCH MENU

2/3 courses for £25/£30

Unlimited bubbles or mimosas £19

ENTREES ROAST & GRILL

Aster breakfast

two eggs, sausages, baked beans, mushroom back bacon, grilled tomatoes, sourdough

Grilled butternut steak VG

red pepper compote, vegan cheese, toasted pumpkin seeds

Moules frites

Duck confit Persillade

puy lentil ragout, carrots, port wine jus

Steak Frites

flat iron, skinny fries, béarnaise sauce, watercress
£10 supplement

Fillet de boeuf au Poivre

28-day dry aged native breed grass-fed beef fillet, green beans, sauce au poivre
£18 supplement

Saucisse d'auvergne aligot

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

Seared seabass

saffron braised fennel, sauce vierge, new potatoes

Baby chicken

salade mesclun, lovage pesto

SHARING MAINS

SERVES TWO

Côte de boeuf

choice of 2 sides, sauce au poivre and béarnaise
£29 supplement pp

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

Farmhouse cheeses

selection of pasteurized cheeses, crackers
£3 supplement

SUMMER FIZZ

Strawberry & Peach Bellini £9

Strawberry & peach puree, sparkling wine

Passion & Vanilla £8.5

passion fruit puree, vanilla syrup, sparkling wine

Cool Down £11.5

OP Anderson Akvavit, lime, elderflower cordial, elderflower tonic

The Tramp £12

sloe gin, apricot brandy, lemon juice, homemade maple soda

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.