

## 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.