

## SHARING PLATES

### Fish board £17.5

salmon rilette, salmon tartare,  
prawn cocktail, anchovies dip,  
crudit , toasted bread

### Charcuterie board £18

Jesus salami, saucisson sec, Bayonne ham,  
duck rilette, red grape mustard,  
c leri r moulade, toasted bread

## HORS D'OEUVRES

### Benedict

cooked ham, poached egg,  
Hollandaise, English muffin

### 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

### Severn & Wye smoked salmon

brioche, cr me fraiche

### Bayonne ham

c leri r moulade

### Steak tartare

toasted bread

### French onion soup

crouton, gruyere

### Carottes r p es VG

chives, vinaigrette

## BRUNCH MENU

2/3 courses for £25/£30  
Unlimited bubbles or mimosas £19

## CHEF'S SPECIAL

### Whole grilled lobster

pomme frites, mesclun salade  
£25 supplement

### C te de boeuf

choice of 2 sides, sauce au poivre and b arnaise  
£29 supplement pp

### Roasted hake

soupe de poisson, sauce gribiche

## 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

mariniere sauce, parsley

### Duck confit Persillade

puy lentil ragout, carrots, port wine jus

### Steak Frites

flat iron, skinny fries,  
b arnaise sauce, watercress  
£10 supplement

### Saucisse d'auvergne aligot

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

### Seared seabass

saffron braised fennel, sauce Vierge,  
new potatoes

## LES GARNITURE £4.5

Creamed spinach

Pommes frites

Tomato & shallots

Pommes pur e

Green salad

Haricot vert

## FROMAGE & DESSERTS

### Twice-baked cheesecake

blueberry compote

### Profiteroles

cr me p tiss re, vanilla ice cream,  
warm chocolate sauce

### Classic vanilla cr me br l e

### 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