



ASTER

Set menu

HORS D'OEUVRES

Pea & asparagus soup vg

olive oil – 199 kcal

Beetroot salad vg

*vegan cheese mousse, caramelised walnuts
maple syrup dressing – 697 kcal*

Severn & Wye smoked salmon

brioche, crème fraîche – 406 kcal

PLATS PRINCIPAUX

Confit Aubergine vg

red pepper and harissa compote, coconut mousse – 611 kcal

Seared Seabass

buttered new potato, sauce vierge - 455 kcal

Duck Confit

Puy lentil ragout, port wine jus – 941 kcal

DESSERTS

Crème Caramel – 198 kcal

Fresh Seasonal Fruit Salad – 160 kcal

Selection of Ice Cream – 117 kcal

2 scoops

2 courses £19.5

3 courses £24.5

If you have any food allergies or intolerances, please speak to your waiter before ordering. Please be aware that traces of allergens used in our kitchen may be present.

*(VG) - suitable for vegan requirements / (V) - suitable for vegetarian requirements. Adults need around 2000 kcal a day.
13% discretionary service charge will be added to your bill. Prices include VAT.*