



ASTER

NIBBLES

Selection of artisan bread 482 kcal **£4.5 v**
salted butter

Vegetable crisps 380 kcal **£3.5 vg**

Harissa nuts 364 kcal **£4.75 vg**

Nocellara olives 98 kcal **£4.75 vg**

SHARING PLATES

Fish £18.5

Cod brandade, salmon tartare, anchovies dip, crudités, toasted bread - 1776 kcal

Charcuterie £19.5

Jesus salami, saucisson sec, Bayonne ham duck rillettes, red grapes mustard celeriac rémoulade, toasted bread - 1237 kcal

HORS D'OEUVRES

French onion soup £8.5

croutons, Gruyere - 400 kcal

Burrata £12.5 v

vegetables Provençal sundried tomato dressing, focaccia - 521 kcal

Scallops £16.5 / £25

sauce Grenobloise - 473 kcal / 815 kcal

Dill cured salmon £12.5

horseradish crème fraîche - 427 kcal

Steak tartare £11.5/£15.50

toasted bread - 403 kcal / 574 kcal

Beetroot salad £11.5 vg

vegan cheese mousse, caramelised walnuts maple syrup dressing - 697 kcal

Caesar salad £8.5/£12.5

baby gem, anchovies, croutons, Caesar dressing parmesan - 512 kcal / 850 kcal
add chicken **£5**
766 kcal / 1104

Tuna tartare £13.5

Ponzu sesame oil dressing, chilli avocado mousse Ponzu truffle mayonnaise, crispy flat bread sesame seeds - 710 kcal

Pork terrine £10.5

onion chutney, biroche - 714 kcal

THEATRE MENU

2 courses £19.5

3 courses £24.5

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

Confit aubergine vg

red pepper and harissa compote, coconut mousse - 611 kcal

Duck confit

Puy lentil ragout, carrots, port wine jus - 941 kcal

Seared seabass

buttered new potato, sauce vierge - 455 kcal

Crème brûlée v 700 kcal

Pineapple carpaccio 268 kcal

Selection of ice cream v 117 kcal

2 scoops

PLATS PRINCIPAUX

Confit aubergine £17.5 vg

red pepper and harissa compote, coconut mousse - 611 kcal

Moules frites £18.5

Marinière sauce, parsley - 1203 kcal

Pan fried cod £24.5

petits pois, gem, sauce vin jaune - 404 kcal

Lamb rump persillade £24.5

herb crust, ratatouille, potato fondant rosemary jus - 876 kcal

Grilled hispi cabbage £18.5 vg

broccoli puree, almonds - 297 kcal

Chalk stream Trout £22.5

asparagus, seaweed hollandaise - 782 kcal

Duck confit £21.5

Puy lentil ragout, carrots, port wine jus - 941 kcal

Toulouse sausage, Aligot £19.5

cheesy mash potatoes, red wine jus - 876 kcal

GRILLADES

Steak frites £18.5

flat iron, skinny fries, béarnaise sauce - 1044 kcal

Sirloin steak £28.5

250g sirloin dry aged native breed grass-fed beef Maitre'd butter, watercress - 683 kcal

Fillet de boeuf au poivre £35

28-days dry aged native breed grass-fed beef fillet, green beans, sauce au poivre - 461 kcal

LES GARNITURES £4.5

Green salad v 239 kcal

Pommes frites v 482 kcal

Haricots verts v 118 kcal

Aligot v 300 kcal

Broccoli v 84 kcal

Tomato & shallots v 114 kcal

Extra sauce – each £2.5

peppercorn, red wine jus, béarnaise
155 kcal, 64 kcal, 276 kcal

FROMAGES, DESSERTS & GLACES

Crème brûlée £6.5 v

700 kcal

Pineapple carpaccio £7.5 v

Coconut, rum, mango sorbet - 268 kcal

Éclair £7.5 v

raspberry sauce, milk chocolate cremeux raspberry sorbet - 509 kcal

Ballon D'Or £8.5 v

golden chocolate sphere, hazelnut praline light milk foam, vanilla ice cream - 840 kcal

Lemon Mille-Feuille £7.5

lemon curd, caramelized puff pastry crispy lemon leaves - 535 kcal

Chocolate fondant £8.5 v

vanilla ice cream - 344 kcal

Selection of ice cream £5.5 v

3 scoops - 117 kcal

Farmhouse cheeses £12.5 v

selection cheeses, crackers - 548 kcal