



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

Chilled pea & asparagus soup vg £7
green oil - 199 kcal

Burrata £12.5 v
vegetables Provençal
sundried tomato dressing, focaccia - 521 kcal

Squid £10
Chorizo, white garlic, Squid ink mayo - 482 kcal

Dill cured trout £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

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

Pork belly £20
broad beans, carrot puree - 628 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

THEATRE MENU

2 courses £19.5

3 courses £24.5

Chilled peas & asparagus soup vg
green oil - 199 kcal

Carrots rapees vg
onions seeds, citrus dressing - 188 kcal

Severn & Wye smoked salmon
cucumber, crème fraîche - 225 kcal

Confit aubergine vg
red pepper and harissa compote, coconut
mousse - 611 kcal

Confit Duck leg
rocket, tomato, balsamic - 745 kcal

Seared seabream
buttered new potato, shaved fennel - 450 kcal

Crème brûlée v 700 kcal

Pineapple carpaccio 268 kcal

Selection of ice cream v 117 kcal
2 scoops

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

Chocolate sphere £8.5 v
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