



# ASTER

## ALL SUNDAY

### EARLY BIRDS

- Eggs Aster, crab, poached egg, seeded sourdough, hollandaise.....£9.50
- Eggs Victoria; lobster, poached egg, sourdough, truffle hollandaise.....£12.00
- Eggs Florentine; kale, pickled squash, poached eggs, hollandaise, seeds.....£7.50
- Aster cured salmon, pickled cucumber, crisp rye.....£9.00
- Borscht, sour cream, horseradish.....£6.00
- Pork roll, Aquavit mustard.....£5.50

- North atlantic prawn Caesar, parmesan, smoked vendance.....£9.00/16.00
- Quinoa, pickled fennel, orange, cashew nuts, dill.....£6.00/12.00
- Broccoli & kale salad, smoked almonds, chestnut honey dressing.....£6.00/11.00

- Pan cakes, berry compote, crème fraiche, maple syrup.....£9.00
- Nordic hangover cure:

### FAMILY

- Roast free range chicken:** 1/4, 1/2, whole  
gravy, carrots.....£6/12/24.00
- Roast Sirloin:** 1-6 pax  
red wine sauce.....£15 per person
- Roast duck Magret:** 1-2  
roast squash.....£19 per person
- Roast fish of the day:** 1-4  
new potatoes.....£15 per person

### PASTA&GRILL

- Gnocchi, celeriac crème fraîche,  
ceps, toasted seeds.....£11.50
- Homemade tagliolini, goat's curd  
smoked tomato salsa.....£14.00
- Rib eye, café de paris butter.....£28.00
- Flat iron steak, chips, bearnaise... £25.00
- Aster hamburger, smoked Cheddar,  
brioche bun, pickles .... £14.00

### NORDIC CLASSICS

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|---|--|
| Baltic fish and crab cakes..... £15.00                              | Veal meatballs,<br>mash potato..... £15.00                         |
| Skrei cod, browns shrimps,<br>Chardonnay shallots, dill..... £17.00 | Venison sausages, caramelized<br>onions, lingonberries..... £16.00 |
| Hot smoked salmon, choucroute,<br>Seaweed butter sauce..... £16.00  | Chicken and mushroom pie,<br>tarragon sauce ..... £15.00           |

### SMÖRGÅSBORD

Herrings; sherry, blackcurrant  
& dill, new potatoes £10.50  
*OP Anderson Aquavit* £4.00

Mushroom & potato hash,  
lingonberries £4.00  
*OP Anderson Aquavit* £4.00

Shredded duck, cornichons,  
fig chutney, sourdough £7.00  
*Aalborg Taffel Akvavit* £4.00

Free range egg, baby watercress,  
sourdough, truffle butter £5.00  
*Aalborg Taffel Akvavit* £4.00

Crisp pork belly, apple,  
mustard butter £5.00  
*Aalborg Jubileum Akvavit* £4.00

Greenland prawns, citrus mayo,  
sourdough £6.00  
*Aalborg Taffel Akvavit* £4.00

Smoked vendance,  
crème fraiche £9.50  
*OP Anderson Aquavit* £4.00

### JARS

- Pickles £3.00
- Hot smoked potted salmon £4.00
- Celeriac remoulade £4.00
- Smoked cod roe £4.00

### MEAT

- Reindeer salami
- Caraway pork belly
- Cold smoked reindeer  
£5.00 / 11.00

### SIDES

- Green beans
- Triple cooked chips
- Creamed dill potatoes
- January King cabbage
- Roast salsify
- £3.00 each

### DESSERTS

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| Runeberg cake, poached rhubarb, chantilly.....£6.50      | Chocolate fondant, crème fraîche .....£6.50                    |
| Lingonberry, quinoa, kefir mousse.....£6.50              | Pine ice cream 1917, salted caramel.....£6.50                  |
| Apple pie, vanilla custard.....£6.50                     | Sorbets: rhubarb, blood orange, smoked beetroot.....£5.50/7.50 |
| Lime tart, blueberry ice cream, lemon meringue.....£6.50 | Seasonal cheese, crisp rye, quince jelly.....£5/7/9.00         |

All prices include VAT at the current rate. A discretionary 12.5% service charge will be added to your bill.  
Please contact your waiter if you require any information regarding allergies or intolerances.