



SIGNATURE COCKTAILS

- Aperivit - Kyro Napue, Aquavit, Aperol, ginger & lemongrass cordial, lemon juice.....£10.50
- Aster Martini - Vanilla vodka, passion fruit puree, lingonberry, sparkling wine foam.....£10.50
- Dunk Frukt - Sea buckthorn sorbet, white jasmine rooibos, sparkling wine.....£10.50
- Greenway - Gin, St. Germain, matcha tea syrup, fresh basil£10.50
- Spritzer Flora - St. Germain, Sauvignon Blanc, violette liquor, soda.....£10.50
- Scandinavian Sling - Aquavit, cherry liquor, Grand Marnier, lingonberry£10.50

CLASSICS

- Aperol Spritz.....£9.50
- Cosmopolitan£9.50
- Frozen Margarita.....£9.50
- Frozen Daiquiri.....£9.50
- Long Island Ice Tea.....£10.50
- Mojito – classic, blueberry or lingonberry.....£10.50

Summer selection

- Nordic Caesar salad £9/15**
North Atlantic prawns, smoked vendace,
shaved Pecorino
- BBQ pork ribs £14**
Aquavit citrus crème fraîche
- Nordic burger £17**
Venison, rye brioche, sred cabbage slaw,
lingonberry jam
- Aster burger £14**
USDA beef, iceberg, smoked tomato relish
* add lobster £4
- Baltic fish soup £8/17**
Arctic char, salmon, roe,
prawns, dill

Something to share

- Fish platter £15**
North atlantic prawns
Gravad lax, sweet rye
Smoked vendace, sour cream
Smoked salmon rilette
- Meat platter £16**
Game terrine, aquavit mustard
Fennel salami, dill pickles
Caraway pork belly, crackling
Black pudding roll, lingonberry jam
- Vegetarian platter £13**
Beetroot & preserved lemon hummus
Garden baby vegetables
Grilled artichokes
Aubergine caviar, dill

Small to nibble

- Selection of breads £3
- Smoked almonds £3
- XL Nocellara olives £4
- Mushroom and rosemary soup £6
- Smoked tomato arancini £7
- Corn bread, sea weed butter £6
- Lemon verbena squid £9
- Aster cured salmon, sweet rye £8
- Black pudding roll lingonberry £8
- Green beans £4
- Triple cooked chips £4

Something sweet

- Nordic mess £7
- Blueberry pie, crème fraîche £7
- Chocolate mousse, caramel £8
- Runeberg cake, Chantilly £6
- The Marshall £5
- Coupe of lingonberry sorbet, Aquavit
- Cheese selection £9/12/15**
Red Leicester, Tunworth,
Cabri d'ici, Colston Bassett Stilton,
Westcombe Cheddar
Served with crispy bread, quince jelly
and celery

BEERS

- Pistonhead lager draft £5
- Peroni £4
- Einstok Pale Ale £6.5
- Hawkes Urban Orchard cider £5
- Rekorderlig, wild berries cider £6
- Harviestoun Bitter & Twisted £4.5
- Pilsner Urquell £4

WINES

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| ROSE | 175ml/Carafe/Btl |
| 2016 Carignan, Le Notaire, FRA..... | £6/£19/£26 |
| 2016 Grenache, Ch. Riotor, FRA..... | £9/£24/£35 |
| WHITE | 175ml / Carafe / Btl |
| 2016 Blanc de Blancs, La Cadence, FRA | £5/£15/£20 |
| 2016 Vermentino, Les Archeres, FRA | £6/£19/£26 |
| 2016 Sauvignon Blanc, Sileni, NZ..... | £7/£20/£29 |
| 2015 Riesling, Ch.St. Michelle, USA | £8/£24/£32 |

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| RED | 175ml/Carafe /Btl |
| 2016 Alma Tinto, Bodegas Castro, SPA | £5/£15/£20 |
| 2015 Pinotage MAN Family, SA..... | £6/£18/£25 |
| 2016 Malbec, Finca la Florencia, ARG | £7/£19/£28 |
| 2015 Montepulciano d'Abruzzo, ITA | £8/£20/£29 |

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.