



ASTER

STARTERS

Baltic shellfish broth.....	£9.50
Nordic fish roes, potato blini, sour cream	£15.00
Cured salmon, pickled cucumber, roe, crisp rye	£11.00
Foie gras, smoked eel, apple, lace potato	£12.50
New season wild garlic leaf soup, truffle egg crostini	£7.50
Jerusalem artichoke, malt crisp, tarragon oil.....	£8.50
Scallops, celeriac, sea buckthorn, liquorice	£14.00
Quail, pumpkin, roast seeds, golden raisins.....	£11.50

MAINS

Fillet of Sea Bream, Greenland prawns, aubergine caviar, dill	£22.00
Skrei cod 'in paper', fennel, olives, tomato	£19.50
Ox cheek, winter roots, horseradish tartar	£19.50
Milk fed lamb shoulder, January King cabbage, lingonberry	£21.00
Duck breast, spiced buckwheat, salsify, grapes	£22.00
Aberdeen Angus fillet, golden roots, truffle potato, madeira.....	£28.00
Butternut risotto, ceps, pickled squash, pecorino	£15.00
Gnocchi, celeriac, winter truffle, swiss chard	£14.50

SIDES £3.50 each

Creamed dill potato
Truffle potato
January King cabbage, shaved chestnut
Crushed swede
Baby gem, lettuce, truffle dressing
Celeriac cocotte

DESSERTS

Apple terrine, cider granite, treacle ice cream.....	£7.00
Beetroot sponge, smoked beetroot sorbet, chocolate.....	£8.00
Skyr parfait, quinoa, lemon meringue.....	£7.50
Blood orange jam & curd, almond cake, rhubarb sorbet.....	£7.50
Victoria sponge, lingonberry curd, Szechuan cream	£7.00
Selection of ice cream & sorbet	£5.50
Farmhouse cheese, rye crackers, quince jelly.....	£9.00 / 15.00

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.

