

STARTERS

Egg Victoria, lobster, seeded rye, truffle hollandaise £5 supplement

Egg benedict, home cooked ham, muffin, hollandaise, bacon crumb

Egg Florentine, kale, muffin, hollandaise, pumpkin seeds

Smashed avocado, green goddess dressing, rye

New season green Asparagus, poached egg, hollandaise £5 supplement

Greenland prawns, citrus, chili, kale and fennel salad

Aster cured salmon, pickled cucumber, crisp rye

Pork roll, aquavit mustard

Dill Herrings, new potatoes salad, pickled red onion

BRUNCH

TWO COURSES £21 / THREE COURSES £26 ADD UNLIMITED BUBBLES FOR £15

MAINS

Butternut risotto, ceps, pickled squash, pecorino

Potato blini, mushrooms, hen egg, béarnaise

Hot smoked salmon, fennel salad, seaweed butter

Crab linguine, prawn velouté, cherry tomato

£5 supplement

Baby chicken, citrus roast fennel

Rib-Eye Steak, Café de Paris butter, Chips £5 supplement

Venison sausages, caramelized onions, lingonberries

DESSERTS

Vanilla crème brûlée, almond biscotti

Apple pie, cinnamon & liquorice ice cream

Almond cake Runeberg, blood orange, lemon meringue

Ice cream coupes; bitter chocolate & liquorice, lingonberry & pine, blueberry & vanilla

SIDES £3.50 each

Crisp pancetta
Aster cured salmon
Avocado, lemon & cress
Chips
Green salad
Bread selection, seaweed butter

JUICES £3.50

Grapefruit, Orange, Carrot & Ginger, Green

SMOOTHIES £4.50

The Green Living: kale, lime, apple, fennel, celery Stress Free: Granny Smith apples, coconut water, cinnamon All in One: Almond milk, banana, oats, sesame seeds, cocoa nibs

MY CUP OF TEA £2.50

English Breakfast, Earl Grey, Darjeeling, Camomile, Lemon Verbena, Fresh Mint, Green tea, Gunpowder, Sencha, Rose Buds

SIGNATURE COCKTAILS: £10.50 EACH

Aster Martini Greenway French Renaissance

Please note that bubbles for the free flowing Brunch will be available for 2 hours from your booking time