

## STARTERS

Egg Aster, lobster, seeded sourdough, hollandaise  
£5 supplement

Egg Benedict, home cooked ham, sourdough,  
hollandaise, bacon crumb

Egg Florentine, spinach, sourdough, hollandaise,  
pumpkin seeds

Smashed avocado, green goddess dressing, rye

Aster Caesar salad, Greenland prawns,  
smoked vendace, crispy rye

Charcuterie board, celeriac remoulade  
-For 2 people-

Pork roll, Aquavit mustard

Herring caviar, potato blinis

## JUICES £3.50

Pink grapefruit  
Orange  
Beetroot  
Carrot & Ginger  
Green

## SMOOTHIES £4.50

The Green Living: 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, Fresh mint,  
Sencha green tea

## DESSERTS

Crème brûlée, almond biscotti

Apple pie, vanilla ice cream

Almond cake Runenberg, poached rhubarb, Chantilly

Selection of cheeses, quince jelly, crackers  
£6 supplement

## SIDES £3.50 each

Crispy pancetta

Aster cured salmon

Avocado, lemon & cress

French fries

Bread selection, butter & Ricotta

## BRUNCH

TWO COURSES £21 / THREE COURSES £26

ADD UNLIMITED BUBBLES FOR £15

## MAINS

Fennel risotto, Pecorino

Salmon fillet, salad & seaweed beurre blanc

Homemade pasta, goat's curd,  
smoked tomato salsa

Chicken suprême, spring vegetables

Confit duck leg, white cabbage, Madeira vinaigrette

Flat Iron steak, Café de Paris butter

Aster chef's plate:

Potatoes, sausages, pan fried egg, mustard cream

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

## SIGNATURE COCKTAILS:

£10.50 EACH

Aster Martini

Greenway

French Renaissance

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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