

STARTERS

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

Egg benedict, honey roast 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

Rollmops, new potatoes salad, pickled red onion

BRUNCH TWO COURSES £21 / THREE COURSES £26 ADD UNLIMITED BUBBLES FOR £10

MAINS

Butternut risotto, ceps, pickled squash, pecorino

Potato blini, mushrooms, hen egg, béarnaise

Hot smoked salmon, fennel salad, seaweed butter

Roasted duck breast, pumpkin fricassé, roast seeds, golden raisins £5 supplement

Baby chicken, citrus roast fennel

Flat iron steak, Café de Paris butter, remoulade

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

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