



ASTER

Two courses £22 / Three courses £25

STARTER

Wild garlic leaf soup, sweet rye egg crostini
Quinoa, pickled fennel, orange, cashew nuts, dill
Green asparagus, sweet rye, hollandaise
Aster cured salmon, pickled cucumber, crisp rye
Charred mackerel, cucumber, watercress, herring roe, mustard

MAIN

Homemade pasta, goat's curd, smoked tomato salsa
Crab and baltic fish cake
Grilled bream fillet, fennel lemon salad
Duck confit, white cabbage, madeira vinaigrette
Flat iron steak, chips, béarnaise

DESSERT

Runeberg cake, poached rhubarb, chantilly
Vanilla panna cotta, lingonberry Aquavit compote
Chocolate fondant, vanilla ice cream
Sorbets: rhubarb, blood orange, smoked beetroot
Selection of seasonal cheese (£8 supplement)

Coffees and teas

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