



BRUNCH

TWO COURSES £21 / THREE COURSES £26

UNLIMITED BUBBLES £17

STARTERS

Dorset white crab, sourdough toast, citrus mayo

Cinnamon bun French toast, maple syrup,
crispy pancetta

Aster cured salmon, potato blini, sour cream

Egg Aster: avocado, poached egg, sweet rye,
hollandaise, super seeds

Egg Victoria: field mushrooms, poached egg,
sourdough, truffle hollandaise

Egg Benedict: crispy duck, poached egg,
sweet rye, hollandaise

Black pudding roll, Aquavit mustard

MAINS

Homemade linguini, cherry tomatoes, aubergine, goat's curd

Roasted salmon, squash and courgette linguini,
pumpkin seed hollandaise

Baltic fish pie: smoked haddock, Arctic char, Atlantic prawns

Corn fed chicken paillard, pickled fennel, squash and kale salad

Wood pigeon, red cabbage slaw, mustard sauce

Venison burger, juniper brioche bun, lingonberry sauce
Add smoked cheddar £1.50

SIDES - £3.50

Avocado, lemon cress

Baby gem Caesar

Green beans

Triple cooked chips, bloody Mary ketchup

Crispy pancetta

Selection of Nordic breads

DESSERTS

Nordic mess: Kefir mousse, berries,
meringue, strawberry coulis

Poached peach Melba

Coconut panna cotta, basil shortbread, lingonberries

Selection of Aster ice creams and sorbets

Selection of cheese, quince jelly, crackers
£6 supplement

CLASSIC COCKTAILS -£9.50

Bloody Mary

Negroni

Bellini

Aperol Spritz

WILD TABLE COCKTAILS - £10.50

Black berry & Chocolate Caipiroska

Autumn Apple Collins

Cinnamon bun Martini

Aster Martini

Please note that bubbles for the free flowing Brunch will be available for 2 hours from your booking time
ANY ADDITIONAL PRE AND POST DRINKS WILL BE ADDED TO YOUR BILL

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
