



BRUNCH COCKTAIL SELECTION £10.50

- Isokyro Old Fashion - Koskue aged gin, grappa Nonino, sugar cube, plum bitter
- Victorian Reinescence - Copper Head gin, pomegranate, Coquelicot, mint, tonic water
- Nova Pleasure - Lillet blanc, green tea syrup, fresh lime, mint
- Sami Negroni - Hven Hrganic gin, Marka Bitter, Dubonnet, Mondino lemon peel Thyme
- Aperivit - Copper Head gin, Aquavit, Aperol, ginger & lemongrass cordial, lemon juice

ROYALS & BELLINI £9.50

- Lingonberry & Elderflower - Lingonberry, Elderflower cordial, topped with Spumante
- Lychee & Apple - Lychee puree, Green apple syrup, topped with Spumante
- Passion & Akvanilla - Passion fruit puree, Vanilla infused Akvavit, topped with Spumante

WINTER BRUNCH

TWO COURSES £21 / THREE COURSES £26
UNLIMITED BUBBLES £17

Starters

- Golden beetroot, beetroot hummus, goat's cheese salad
- Rye pancakes, berry compote, crème fraiche
- Egg Aster:** pickled squash, hummus, poached egg, sweet rye, hollandaise
- Egg Victoria:** rösti, kale poached egg, truffle hollandaise
- Egg Benedict:** wafer thin ham, poached egg, sourdough, hollandaise
- Ham hock duck terrine, celeriac remoulade

Mains

- Fennel - apple risotto, pickled fennel, toasted fennel seeds
- Linguine, smoked tomato pesto, feta, rocket leaves
- Baltic fish cake, herb salad, dill sauce
- Sea bream fillet, Castelluccio lentils, citrus juniper dressing
- Chicken ballotine, red cabbage salad, tarragon sauce
- Rib eye steak, 42 days aged, peppercorn sauce £5 supplement

Something to share

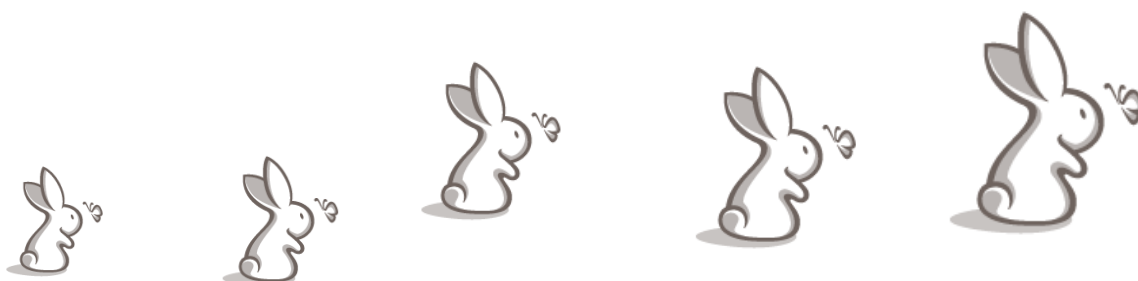
- Selection of Nordic breads £3.50
- Warm smoked salmon rillettes £4
- Herring caviar, crisp rye £8
- Dorset white crab, citrus mayo, sourdough toast £9
- Carelian pie, reindeer salami £8
- Duck liver parfait £7
- Aster pork roll, Aquavit mustard £7

Sides
£4 each

- Mixed salad, French dressing
- Spinach
- Potato salad, capers, chives
- Broccoli, preserved lemon, chilli
- Triple cooked chips, Bloody Mary ketchup

Desserts

- Brioche butter pudding, orange crème anglaise
- Apple crumble, vanilla ice cream
- Choco chip brownie, caramel ice cream
- Selection of ice creams & sorbets
- Selection of cheeses, celery, crackers, quince jelly £5 supplement



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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.

