

## SHARING PLATES

### Fish board £19.50

salmon rilette, salmon tartare,  
prawn cocktail, anchovies dip,  
crudité, toasted bread

### Charcuterie board £20.50

Jesus salami, saucisson sec, Bayonne ham,  
duck rilette, red grape mustard,  
céleri rémoulade, toasted bread

## HORS D'OEUVRES

### Benedict

cooked ham, poached egg,  
Hollandaise, English muffin

### Florentine

spinach, poached egg,  
Hollandaise, English muffin

### Arlington

smoked salmon, poached egg,  
Hollandaise, English muffin

### Avocado on toast

poached egg, cherry tomato salsa,  
sourdough

### Caesar salad

add chicken £4.5 / add prawns £6.5

### Severn & Wye smoked salmon

brioche, crème fraîche

### Bayonne ham

céleri rémoulade

### French onion soup

crouton, gruyere

### Burrata VE

Warm vegetable Provençal,  
sundried tomato dressing, crispy flat bread

## BRUNCH MENU

Available Saturday 11:30am-4pm

**2/3 courses for £30/£35**

**Unlimited bubbles or mimosas £19**

## ENTREES ROAST & GRILL

### Aster breakfast

two eggs, sausages, baked beans, mushroom,  
back bacon, grilled tomatoes, sourdough

### Grilled butternut steak VG

red pepper compote, vegan cheese,  
toasted pumpkin seeds

### Moules frites

mariniere sauce, parsley

### Duck confit

puy lentils, baby carrots, port jus

### Steak Frites

flat iron, skinny fries,  
béarnaise sauce, watercress  
£10 supplement

### Saucisse d'auvergne aligot

Toulouse Sausage, cheesy mash potatoes,  
carrots, red wine jus

### Seared seabass

Sautéed new potatoes, spinach, sauce Vierge

### Grilled trout

sautéed broccoli, salmon caviar, chive Hollandaise

## LES GARNITURE £4.5

Creamed spinach

Pommes frites

Tomato & shallots

Pommes purée

Green salad

Haricot vert

## FROMAGE & DESSERTS

### Crème caramel

Vanilla cream caramel

Fresh seasonal fruit salad VG

### Strawberry Éclair

Cardinal sauce

### Farmhouse cheeses

selection of pasteurized cheeses, crackers  
£3 supplement

## SUMMER FIZZ

### Frozen Blossom £10

Strawberry & peach puree, sparkling wine

### Brasilia £10

Coconut, banana liqueur, sparkling wine

### Sweet Passion £10

passion fruit puree, vanilla syrup,  
sparkling wine

### Cool Down £11.5

OP Anderson Akvavit, lime, elderflower  
cordial, elderflower tonic

### Maple Heaven £12.5

sloe gin, apricot brandy, lemon juice,  
homemade maple soda