



ASTER

SOUL SUNDAYS BRUNCH

2 courses £32 or 3 courses £37
with ½ bottle of wine

MAINS

Skrei cod, crushed Potato, kale,
seaweed Beurre blanc

Chicken Paillard, sweet potato,
black trumpet mushrooms

Meatballs, mash potato, lingonberry jam

Roast sirloin, traditional trimmings

Tagliatelle, mushrooms, black truffle

Sharpam Park Spelt, Jerusalem artichoke,
pickled beetroots

SIDES

£4.5

Red cabbage

French beans

French fries

Mixed leaves

SMÖRGÅSBORD

Selection of any 3

Pickles

Herrings

Salmon rillette

Cured salmon

Skagen prawns

Chicken ham hock terrine

Pork roll, aquavit mustard

Beetroot salad

Potato salad

Celeriac remoulade

*All served with homemade rye
and sourdough crackers*

DESSERTS

Caribbean dark chocolate tart, lingonberry gel,
pistachio ice cream

Carrot cake, cream cheese, orange

Banoffee, caramelized milk, banana ice cream

Cinnamon bun bread and butter pudding

Selection of cheeses, quince jelly, crackers
£2 supplement

Half a bottle of house white or red wine

*NV, The Rambler White, Western Cape,
South Africa*

*2016, Cuvee Jean Paul Rouge, Vaucluse,
France*

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.