



ASTER

## WHILST YOU WAIT

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<b>Nocellara olives</b>	4.5
<b>Vegetable crisps</b>	3
<b>Smoked beetroot hummus</b>	4.5
<b>Crispy coconut prawns</b> mango salsa	9.5
<b>Truffle honey baked camembert</b> grilled sourdough	11.5
<b>Selection of breads</b> salted butter	3.5

## STARTERS

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<b>French onion soup</b> brioche crouton, gruyere	8.5
<b>Curried parsnip soup VG</b> grilled almonds, chives, chili oil	8.5
<b>Yellow fin tuna &amp; avocado</b> coriander, spring onion, sesame, miso, soya	12.5
<b>Smoked salmon</b> potato Rösti, horseradish cream	12.5
<b>Quinoa salad VG</b> baby gem, broad beans, peas, pink grapefruit, orange dressing	9/16
<b>Roasted &amp; pickled beetroot VE</b> whipped goat's cheese, apple, watercress, candy walnuts, pomegranate	12.5
<b>Steak tartare</b> crispy rye toast	12/18
<b>Confit duck &amp; duck liver terrine</b> brioche, pear chutney	12.5

## OYSTERS

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<b>Colchester Rocks</b> ½ dozen/dozen	16.5/29.5
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(VG) -suitable for vegan requirements / (VE)- suitable for vegetarian requirements  
For allergies and dietary requirements, please speak to your waiter before ordering.

Please be aware that traces of allergens used in the kitchen maybe present.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs and unpasteurized cheese may increase your risk of foodborne illness, especially if you have certain medical conditions. A discretionary 12.5% service charge will be added to your bill. All prices include VAT

## TO SHARE FOR TWO

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<b>Slow roasted Creedy Carver free range duck</b> red cabbage, broccoli, almond, chilli, potato gratin	28.5 per person
<b>1500g Native breed grass fed beef tomahawk</b> 2 sides of your choice béarnaise, peppercorn or red wine jus	39.5 per person

## MAINS

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<b>Beef bourguignon</b> potato mousseline, carrots, mushrooms, bacon	19.5
<b>Grilled octopus</b> chickpea salad, confit tomatoes, olives, smoked paprika	22.5
<b>Stone bass</b> artichoke, sunchoke, pink grapefruit, chive beurre blanc	25.5
<b>28-day 250g dry aged native breed grass fed beef fillet</b> green beans, bearnaise	34.5
<b>Seared Scallops</b> pangrattato, Iberico chorizo, celeriac, granny smith	26.5
<b>Native Lobster Linguini</b> cherry tomatoes, lobster bisque, fresh parsley	28.5
<b>Spiced butternut squash risotto VE</b> chilli, curry, crispy leeks, sage brown butter	15.5
<b>Cauliflower steak VG</b> capers, lemon, tomato, parsley, sweet potato fries, lemon chilli aioli	16.5

## SIDES 4.5

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<b>Triple cooked chips</b>
<b>Cucumber salad</b> sour cream & dill
<b>Green salad</b>
<b>Green beans</b>
<b>Spinach</b>
<b>Sweet potato fries</b>
<b>Skinny Fries</b>
<b>Potato puree</b>

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## DESSERTS

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<b>Twice-baked cheesecake</b>	<b>6.5</b>
blueberry compote	
2013 Tokaji Aszù 5 Puttonyos, Royal Tokaji, Hungary 75ml	13
<b>Warm apple strudel</b>	<b>7</b>
vanilla sauce	
2015 Côt. du Layon St Lambert, D. Ogereau, Loire Valley, France 75ml	7
<b>Salted caramel ganache</b>	<b>8.5</b>
pistachio sponge, lime beetroot jelly, milk crumble, lemon sorbet, Grue nibs	
NV Nyetimber Classic Cuvée, England 125ml	13.5
<b>Chocolate &amp; hazelnut praline</b>	<b>7.5</b>
marinated oranges, vanilla ice cream, caramelised popcorn	
2004 Warre's, Quinta da Cavadinha 75ml	11
<b>Valrhona chocolate fondant</b>	<b>9.5</b>
Roasted cashewnuts, passion fruit paté, vanilla ice cream	
2015 Malagouzia, Melias Papagiannakos, Attica, Greece 75ml	8.5
<b>Pavlova</b>	<b>7.5</b>
Marinated figs, pretzels, grapefruit jelly, light mint cream, passionfruit sorbet	
2016 Vidal Ice Wine, Peller Estate, Ontario, Canada 75ml	15
<b>Coconut panna cotta</b>	<b>7.5</b>
spiced pineapple, coconut snow, crumble, sorbet	
2013 Sauternes, Clos Dady, Bordeaux, France 75ml	9
<b>Farmhouse cheeses</b>	<b>11.5</b>
selection of pasteurized and unpasteurized cheeses	
NV Graham's Six Grapes Reserve 75ml	7
NV Graham's Tannny 20YO 75ml	14

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