



ASTER

WHILST YOU WAIT

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

STARTERS

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

OYSTERS

Colchester Rocks 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

Slow roasted Creedy Carver free range duck 28.5 per person
red cabbage, broccoli, almond, chilli, potato gratin

1500g Native breed grass fed beef tomahawk 39.5 per person
2 sides of your choice
béarnaise, peppercorn or red wine jus

MAINS

Beef bourguignon 19.5
potato mousseline, carrots, mushrooms, bacon

Grilled octopus 22.5
chickpea salad, confit tomatoes, olives, smoked paprika

Stone bass 25.5
artichoke, sunchoke, pink grapefruit, chive beurre blanc

28-day 250g dry aged native breed grass fed beef fillet 34.5
green beans, bearnaise

Seared Scallops 26.5
pangrattato, Iberico chorizo, celeriac, granny smith

Native Lobster Linguini 28.5
cherry tomatoes, lobster bisque, fresh parsley

Spiced butternut squash risotto VE 15.5
chilli, curry, crispy leeks, sage brown butter

Cauliflower steak VG 16.5
capers, lemon, tomato, parsley, sweet potato fries, lemon chilli aioli

SIDES 4.5

Triple cooked chips

Cucumber salad
sour cream & dill

Green salad

Green beans

Spinach

Sweet potato fries

Skinny Fries

Potato puree

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DESSERTS

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