



ASTER

WHILST YOU WAIT

Nocellara olives £4.5

Vegetable crisps £3

Smoked beetroot hummus £4.5

Crispy coconut prawns £9.5
mango salsa

Truffle honey baked camembert £11.5
grilled sourdough

Onion and bacon tartelette £4.5

Selection of breads £3.5
salted butter

STARTERS & SALADS

French onion soup £8.5
Brioche crouton, gruyere

Roasted & pickled beetroot £12.5 VE
whipped goat cheese, apple, watercress,
candy walnuts, pomegranate

Yellow fin tuna & avocado £12.5
coriander, spring onion,
sesame, miso, soya

Smoked salmon £12.5
potato Rösti, horseradish cream

Steak tartare £12/£18
crispy rye toast

Chick pea salad £8.5/£9.5 VG
pomegranate, peppers, radish, coriander,
yoghurt dressing

Quinoa Salad £9/£16 VG
baby gem, broad beans, peas, pink grapefruit,
orange dressing

Caesar salad £8.5 /£9.5
add chicken £4.5 / add prawns £6.5

Confit duck & duck liver terrine £12.5
brioche, pear chutney

Colchester rock Oysters
½ dozen £16.5 | dozen £29.5

EGGS

Aster Benedict £8.5 / £11.5
Black Forest ham, poached egg, Hollandaise, potato Rösti

Aster Arlington £8.5 / £11.5
smoked salmon, poached egg, Hollandaise, potato Rösti

SHARING BOARDS

Gardener board

Smoked beetroot hummus, sweet & sour aubergine,
arancini, goat's cheese mousse £16 VE

Carnivore board

Chorizo, fennel salami, duck liver terrine, cooked ham, pickles £16

Fisher man board

Matjes, shrimp cocktail, smoked salmon rilette, smoked cod roe £16

All boards are served with crispy bread

MAINS

Chicken Schnitzel £18.5
rocket, beans, sundried tomato, sweet potato fries,
red wine jus

Butterfly whole Seabass £24.5
sauce vierge, citrus, écrasé potatoes

Lamb curry £18.5
lemongrass basmati rice, Greek yoghurt, coriander

Chickpea & lentil Burger £14.5 VG
vegan Cheddar, romaine lettuce, crispy onions,
house sauce, Brezel bun

Spiced butternut squash risotto £15.50 VE
chili, curry, crispy leeks, sage brown butter

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

Grilled salmon £24.5
tender stem broccoli, chilli, garlic, brown shrimp

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

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

Toulouse sausage £18.5
potato puree, onion confit, red wine jus

Fish & chips £18.5
haddock, peas, malt vinegar, tartare sauce

Burger £12.5
Prime US beef, dry cured crispy bacon, Cheddar, romaine lettuce,
crispy onions, house sauce, bun

Croque monsieur £12.5
Sourdough, Comte, cooked ham, mixed leaf salad

DESSERTS & CAKES

Twice-baked cheesecake £6.5
blueberry compote

Warm apple strudel £7
vanilla sauce

Fresh seasonal fruit salad £6.5
passion fruit sorbet

Salted caramel ganache £8.5
pistachio sponge, lime beetroot jelly, milk crumble,
lemon sorbet, Grue nibs

Valrhona chocolate fondant £9.5
roasted cashewnuts, passion fruit paté, vanilla ice cream

(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.

Pavlova £7.5
marinated figs, pretzels, grapefruit jelly,
light mint cream, passionfruit sorbet

Coconut panna cotta £7.5
spiced pineapple, coconut snow, crumble, sorbet

Chocolate & hazelnut praline £7.5
marinated oranges, vanilla ice cream,
caramelised popcorn

Farmhouse cheeses £11.5
selection of pasteurized and
unpasteurized cheeses

SIDES £4.5

Triple cooked chips

Cucumber salad
sour cream & dill

Green salad

Spinach

Sweet potato fries

Skinny fries

Potato puree

ICE COUPES

Black Forest £7.5
cherry compote, vanilla & chocolate ice cream, crumble,
Chantilly cream

Coffee poached pear £7.5
Coffee & vanilla ice cream, lemon cream, walnut tulle,
toffee sauce, Chantilly cream

Citrus & pistachio £7.5
Pistachio ice cream, lemon sorbet, pistachio candy,
citrus compote, meringue,
Chantilly cream

Monday - Friday 12pm - 3pm / 9pm to close

DAILY LUNCH SPECIALS & POST THEATRE £15*

Monday

Toulouse sausage
Potato puree, onion confit, red wine jus

Cauliflower Steak VG
girolles, capers, lemon, tomato, parsley, sweet potato fries,
lemon chilli aioli

Tuesday

Game Bolognese
Linguini pasta, sour cream, lingonberry

Potato gnocchi VE
Comte, courgette sauce, burrata cream

Wednesday

Beef bourguignon
potato mousseline, carrots, mushrooms, bacon

Roasted aubergine & heritage carrot VG
quinoa, cherry tomatoes, yoghurt herb dip

Thursday

Buttermilk Chicken Burger & chips
Cheddar, romaine lettuce, crispy onions,
house sauce, Brezel bun

Chickpea & lentil Burger & chips VG
vegan Cheddar, romaine lettuce, crispy onions, house sauce,
Brezel bun

Friday

Fish & chips
haddock, peas, malt vinegar, tartare sauce

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

Including a glass of our sommelier suggested wine...

SHARING MAINS

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

1500gr Native breed grass fed beef tomahawk £39.5pp
2 sides of your choice
bearnaise, peppercorn or red wine jus