ALL DAY MENU







ALL DAY MENU

SERVED FROM 11AM

WELCOME TO ASTER & THYME

OUR MENU OFFERS YOU THE BEST OF BRITISH DISHES WITH OUR OWN UNIQUE TWIST, UNDERPINNED BY OUR COMMITMENT TO SUSTAINABILITY.



Dishes showing this symbol have a low carbon footprint.

We have partnered with Klimato to understand the carbon footprint of our recipes. Having a 'low carbon footprint' means that the footprint of the dish is less than 0.9kg CO2e per 400g serving. Find out more by visiting www.klimato.com.

GRAZING & SHARING

British Cheese Board (V) 17.50

British mature cheddar, Stilton blue cheese and Somerset brie served with Peter's Yard crackers, celery, grapes and fig relish. 605 kcal

Charcuterie Board 18.50

Classic charcuterie meat selection with olives, chilli pearls, Peter's Yard crackers and cornichons. 445 kcal

Ploughman's Board 19.00

British mature Cheddar, Wiltshire cured ham, fig relish, Peter's Yard crackers, sourdough, sun-blushed tomatoes, country pate, cornichons, celery and grapes. 858 kcal

Smoked Salmon Board 22.00

Scottish smoked salmon served with capers & lemon with rye bread. 471 kcal

Add sourdough bread & butter V 274 kcal 5.00 Swap bread to non-gluten containing bread @ 294 kcal *Please read ingredient and allergen information on the reverse of this menu when swapping bun, as not all ingredients are NGCI.

SALADS

Cobb Salad 18.00

Cos lettuce, crispy streaky bacon, wild rocket, Stilton blue cheese, boiled egg, cucumber, roasted red peppers, heritage tomatoes, sun-blushed tomatoes, avocado & pea smash with lemon dressing and croutons. 658 kcal

Plant-based Cobb Salad @ 17.00

Cos lettuce, wild rocket, plant-based Greek style cheese, cucumber, roasted red peppers, heritage tomatoes, sun-blushed tomatoes, avocado & pea smash with lemon dressing and croutons. 402 kcal

Chicken Caesar Salad 17.75

Marinated chicken, cos lettuce, homemade soft herb croutons, Parmesan cheese and Caesar dressing. 647 kcal Add plant-based Greek style cheese 121 kcal 2.50 Add two rashers of smoked streaky bacon 173 kcal 4.00

Flaked Roasted Salmon, Green Pea & Lentil Salad 19.70

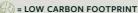
Flakes of lightly roasted salmon fillet, green chickpeas, lentils, rocket and sun-blushed tomatoes with a lemon and mint dressing. 530 kcal

V = VEGETARIAN





= NON-GLUTEN CONTAINING INGREDIENTS





Seafood Mac 'n' Cheese 23.50

Classic macaroni cheese with crab, salmon, prawns and a crispy Parmesan topping.

Served with a garden salad. 1028 kcal

Upgrade salad to hand-cut potato wedges (**) 259 kcal

Truffle & Parmesan
Mac 'n' Cheese (V) 18.50

A rich macaroni cheese, infused with truffle, topped with truffle tapenade, Italian style cheese and breadcrumbs, served with a garden salad. 1012 kcal

Upgrade salad to hand-cut potato wedges (**) 259 kcal

Massaman Chicken Curry 19.50

Flavourful Thai inspired chicken curry in a spicy, creamy coconut sauce with pak choi, rice and plant-based prawn crackers with Asian dip. 715 kcal

Massaman Tofu Curry ® 18.50

Flavourful Thai inspired tofu curry in a spicy, creamy coconut sauce with pak choi, rice and plant-based prawn crackers with Asian dip. 671 kcal

Sausage & Mash 17.00

British Cumberland sausages on mashed potato with root vegetables and ale gravy. 722 kcal

Pea & Leek Risotto V 16.00

Pea and leek risotto, finished with Italian style cheese and pea shoots. 1313 kcal

SIDES

Hand-Cut Potato Wedges (PB) 239 kcal 5.00

Garden Salad ® 40 kcal 4.50

Sourdough Bread & Butter V 274 kcal 5.00

BURGERS

Cali Chicken Burger 18.50

Marinated chicken, smoked streaky bacon, sliced avocado, tomato, rocket and mayo in a soft bun. Served with hand-cut potato wedges and crunchy slaw. 1003 kcal

Signature Burger 18.50

Brüsh beef patty, house burger sauce, cheese fondue and lettuce in a soft bun. Served with hand-cut potato wedges and crunchy slaw. 139 kcal

Add two rashers of smoked streaky bacon 173 kcal 4.00

Beyond® Burger ® 18.00

Beyond® burger, cos lettuce, tomatoes, red onions and mayo in a plant-based bun. Served with hand-cut potato wedges and crunchy slaw. 964 kcal

Swap wedges to garden salad PB 42 kcal

Swap your bun to a NGCI bun with no extra charge Please read ingredient and allergen information on the reverse of this menu when swapping bun, as not all ingredients are NGCI.

SIGNATURE DISHES



Yorkshire Tea Brined Salmon 20.00

Yorkshire tea marinated salmon fillet en papillote with seasonal vegetables and lemon dressing. 522 kcal

Aberdeen Angus Beef Lasagne 19.00

Topped with freshly grated Parmesan, served with a garden salad. 756 kcal

Upgrade salad to hand-cut potato wedges PB 259 kcal

Chicken Shawarma 19.50

Spicy chicken Shawarma topped with crispy onions, spring onions, coriander with mint yoghurt, beetroot houmous, sweet Roquito peppers and warm Khobez flatbread. 487 kcal

DESSERTS

Classic Pannacotta © 9.50

Creamy & indulgent, topped with fresh blueberries & raspberries. 337 kcal

Rich Chocolate Mousse V 9.50

Rich double chocolate mousse. 429 kcal

Apple Tarte Tatin **(v)** 9.50

Caramelised apple tart of golden flaky pastry served with vanilla ice cream. 450 kcal

Tiramisu (v) 9.50

Tiramisu served with fresh raspberries and lemon balm. 449 kcal

Adults need around 2000 kcal a day

* Please read important information on the reverse of this menu relating to our **Vegetarian**, **Plant-based** and **NGCI** options, as well as important **allergen** information, to ensure they meet your personal dietary requirements.

A discretionary service charge of 12,5% will be added to your bill

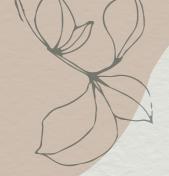






Please scan the QR code or speak to a member of the team if you have a question about allergens. Please do ask us on every visit, as we may occasionally need to change our products and recipes. We use shared equipment to prepare our food and beverages, therefore we cannot guarantee they are allergen free. This includes NGCI, vegetarian and plant-based products that may come into contact with eggs and dairy. Our bakery products may contain traces of nuts, peanuts and food additives that could affect children.







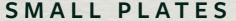




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CHOOSE ANY 3 FOR 16.50

Salmon Rillette 217 kcal 6.99

Flaked salmon rillette with dill & yoghurt, served with rye bread and lemon balm.

Smoked Salmon & Capers 288 kcal 6.99

Scottish smoked salmon with capers, fresh dill, lemon, served with rye bread and salted butter.

Cheddar & Fig Relish (V) 240 kcal 6.99

British mature Cheddar paired with sweet fig relish, served with Peter's Yard crackers and black grapes.

Charcuterie & Olives 217 kcal 6.99

Classic charcuterie meat selection, served with olives and Peter's Yard crackers.

Beetroot Hummus & Green Smash (V) 268 kcal 6.99

Served with chilli pearls, micro cress and Peter's Yard crackers.

Mini Chicken Caesar 262 kcal 6.99

Marinated chicken with cos lettuce, sourdough croutons, Parmesan cheese and Caesar dressing.

Pork Belly 318 kcal 6.99

Treacle pork belly, hand-cut potato wedges and pickled red onions.

Olives & Chilli Pearls (PB) 122 kcal 5.00

SNACKS

Chilli Corn Nuts ® 364 kcal 4.50

Peanuts PB 400 kcal 4.00

Salty Smoked Spicy Peanuts @ 368 kcal 4.00

(V) = VEGETARIAN (PB) = PLANT-BASED

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BREAKFAST MENU

SERVED UNTIL 11AM

MAKE BREAKFAST EXTRA SPECIAL

Glass of Champagne (125ml) from 14.50

Espresso Martini 15.50

Bloody Mary 14.00

Peach Bellini 13.00

Mimosa 13.00

HOT BREAKFASTS

The Signature Breakfast 19.50

Two British Cumberland sausages and two rashers of smoked streaky bacon, scrambled eggs, baked beans, onion & red pepper potato hash, slow roast tomato and sourdough. 1106 kcal



Cali Breakfast Plate V 16.50

Avocado & pea smash topped with poached eggs, roasted sweet potato, roasted mushrooms, pickled red onions, fresh spinach and heritage tomatoes, with crumbled plant-based Greek style cheese, coriander & chilli yoghurt and a lime wedge. 500 kca

Poached Eggs & Potato Hash V 16.00

Onion & red pepper potato hash, wilted spinach topped with poached eggs, crispy onion, black onion seeds and chives, drizzled with Hollandaise sauce. 494 kcal Add treacle pork belly 241 kcal 5.00

Breakfast Kippers 15.50

Grilled North Sea kippers, toasted sourdough, capers, butter and fresh herbs. 649 kcal

Bacon Stottie 9.00

A buttered local bakery stottie filled with rashers of smoked streaky bacon and our house breakfast sauce. 710 kcal

Sausage Stottie 9.00

A buttered local bakery stottie filled with British Cumberland sausages and our house breakfast sauce. 728 kcal

Add two rashers of smoked streaky bacon 173 kcal 4.00 Add two British Cumberland sausages 226 kcal 4.00 Add sourdough bread & butter V 274 kcal 5.00 Add Scottish smoked salmon 90 kcal 4.50

Swap bread to non-gluten containing bread *Please read ingredient and allergen information on the reverse of this menu when swapping bun, as not all ingredients are NGCI.

JUICE

'Folkington's' Juices 4.30

Choose from: Orange Juice, Cloudy Apple Juice, Tomato Juice, Cranberry Juice, Pineapple Juice, Elderflower, Pink Lemonade



= NON-GLUTEN CONTAINING INGREDIENTS



PB = PLANT-BASED S = LOW CARBON FOOTPRINT A discretionary service charge of 12.5% will be added to your bill

CLASSIC EGGS



Green Smash & Eggs V 13.50

Our unique avocado & crushed pea smash - rich, creamy and sweet - on toasted sourdough topped with two poached eggs, chilli pearls, toasted seeds and micro cress. 469 kcal Plant-based? Ask to remove eggs (B) 316 kcal Add Scottish smoked salmon 90 kcal 4.50

Add two rashers of smoked streaky bacon 173 kcal 4.00

Eggs Florentine V 13.50

Spinach and poached eggs on toasted crumpets, topped with a classic Hollandaise sauce. 511 kcal

Eggs Benedict 15.50

Wiltshire cured ham and poached eggs on toasted crumpets, topped with a classic Hollandaise sauce. 505 kcal

Eggs Royale 17.50

Scottish smoked salmon and poached eggs on toasted crumpets, topped with a classic Hollandaise sauce. 558 kcal

Smoked Salmon & Scrambled Eggs 18.50

The classic combination of Scottish smoked salmon and scrambled eggs, served on toasted sourdough, garnished with dill. 655 kcal

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LIGHT BITES



Banana Bread & Berries V 12.00

Warm banana bread topped with mixed berries, sweet & soft cream cheese and a dusting of sugar. 535 kcal



Granola, Yoghurt & Berry Bowl V 9.50

Thick Greek style yoghurt with house granola, topped with fresh blueberries, banana, raspberries, toasted seeds and honey. 486 kcal

Croissant & Preserves V 5.00

A croissant with butter and preserves. 502 kcal

COFFEE & TEA

Freshly Ground Coffee

Espresso 6 kcal 3.60

Double Espresso 12 kcal 3.95

Americano 26 kcal 4.00

Café Latte 90 kcal 4.10

Cappuccino 88 kcal 4.10

Flat White 101 kcal 4.10

Hot Chocolate 158 kcal 4.40

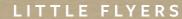
Swap to milk alternative + 0.50

All of our teas are served as a pot for one

Choose from: English Breakfast o keal, Earl Grey o keal, Peppermint o kcal, Chamomile o kcal, Green o kcal 3.75

Adults need around 2000 kcal a day

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BREAKFAST

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Croissant & Preserves V 502 kcal 5.00

A croissant with butter and preserves.

Little Flyers Breakfast 7.29

British Cumberland sausage (468 kcal) or Streaky bacon (498 kcal) with baked beans and scrambled eggs.

Add sourdough bread & butter V 274 kcal 5.00

Scrambled Eggs on Toast V 445 kcal 7.29

ALL DAY

SERVED AFTER 11AM

MAINS

Sausage & Wedges 462 kcal **7.29**British Cumberland sausage with hand-cut potato wedges and baked beans.

Little Chicken & Wedges 277 kcal 7.29
Marinated chicken, hand-cut potato wedges
with tomato, cucumber and lettuce.

Little Mac 'n' Cheese V 474 kcal 7.29

Macaroni in a creamy cheese sauce
with tomato, cucumber and lettuce.

DESSERTS

Two scoops of Farmhouse vanilla ice cream (V) 231 kcal 2.50