



# THE *Astor* GRILL

## SIGNATURE COCKTAILS

**Astor Fizz**  
English sparkling wine,  
Belvoir elderflower £8

**Bloody Nancy**  
Chase English smoked vodka,  
tomato juice £8

**Bellini**  
Prosecco extra dry,  
white peach nectar £8

## SNACKS

**Lightly Spiced  
Mixed Nuts**(v) £4

**Romanesco Dip** (v)  
crudités £4

**Crispy Fried Scallops**  
lemon mayonnaise £7

## SMALL PLATES

**Lightly Spiced  
Butternut Squash Soup** (v) £8

**Burrata**  
red onion, anchovy, pine nuts, chilli £10

**Prawn Cocktail**  
lime, espelette £10

**Cornish Mussels**  
garlic & parsley,  
grilled sourdough £10

**Orecchiette**  
broccoli, pine nuts,  
radicchio £10/£14

**Baked Gnocchi** (v)  
red pepper, aubergine,  
pesto £10/£14

## FROM THE GRILL

**Buttermilk Chicken  
Sandwich**  
brioche bun, avocado,  
pickles £16

**The Astor Burger**  
8 oz. handmade beef pattie  
smoked raclette, house relish,  
spiced carrot slaw, fries £18

**Iberico Pork Cutlet** £25  
**Lamb Chops** £24  
**Rumpcap** £22  
**10 oz. Ribeye** £30  
**Chateaubriand to Share** £75

**SAUCES**  
Béarnaise, Chimichurri, Peppercorn

**Lobster & Chips**  
garlic & herb butter  
see blackboard

**Grilled Halloumi Burger**  
portobello mushroom,  
lettuce, relish £18

## SALADS

**Grilled Chicken Cobb**  
baby gem, avocado, cucumber,  
tomato, organic egg £12/£18

**Spiralised Courgette, Pumpkin,  
Bulgur Wheat & Green Harissa**  
(v) £10/£16

**Cliveden Superfood** (v)  
spinach, broccoli, pomegranate,  
aged balsamic £10/£16

**Chicory, Radish & Avocado,  
Pickled Mustard Seeds, Hazelnuts** (v) £10/£16

## FISH

**Grilled Cornish Brill**  
almond, caper, lemon,  
parsley £20

**Baked Cod Fillet**  
spiced tomato, spring onion,  
parsley £20

**Grilled Seabass**  
roasted artichokes,  
tartare sauce £18

## SIDES £4.50

**Fine Green Beans**

**Wood Fired Field Mushrooms**  
with garlic, parsley, goat's curd

**Truffled Triple Cooked Chips**

**Sprouting Broccoli**  
with lemon & seed granola

**Sweet Potato Wedges**

**English Carrots**  
pine nuts & parsley

## DESSERTS £9

**Warm Date Pudding**  
crème fraîche, caramel sauce

**Marinated & Grilled Pineapple**  
lime crème fraîche

**British Cheeses**  
Lincolnshire Poacher,  
Cerne Ash, Tornegus, Bath Blue,  
crackers, fig cake £11

**Chocolate Ganache**  
Oreo, honeycomb, salted caramel

**Classic English Trifle**  
white port jelly

*If you require allergen information, please ask a member of our team. A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.*



SPARKLING WINE

	125ml	bottle
Taittinger Brut Réserve, Champagne, France, NV	£17	£70
Taittinger Prestige Rosé, Champagne, France, NV	£21	£90
Classic Cuvée, Black Boys Vineyard, Tickerage, England	£17	£80
Prosecco Il Fresco, Villa Sandi, Italy, NV	£7	£35

WHITE

	125ml	250ml	bottle
Pinot Grigio, Alisia, Italy	£6	£12	£30
Sauvignon Blanc, Vidal, New Zealand	£6	£12	£33
Riesling, Trocken, S.A. Prum, Solitair, Germany	£7	£14	£39
Vermentino di Gallura, Gioacchino Sini, Italy	£8	£16	£46
Torrontes, Piattelli Alto Molino, Argentina	£9	£18	£51
Semillon, Aquifer, Swartland, South Africa			£39
Sancerre Les Collines, Hubert Brochard, France			£46
Adegas Pombal a Lanzada, Albarino, Spain			£46
Pinot Gris, Little Beauty, New Zealand			£51
Chardonnay, Eve, Charles Smith, USA			£55
Viognier, Domaine Gerovassiliou Epanomi, France			£63
St Aubin, Chataniere, 1er Cru, Roux			£95

ROSÉ

	125ml	250ml	bottle
Saint Sidoine, Grenache Rosé, Provence, France	£7	£14	£42
Syrah Rosé, Les Fleurs de Montblanc, France	£6	£12	£33

RED

	125ml	250ml	bottle
Grenache Noir, Les Coteaux, Domaine Boutinot, France	£6	£12	£33
Tempranillo, 13, Cellers Mas Foraster Spain	£7	£14	£39
Chianti Classico Riserva, Uggiano, Italy	£8	£16	£46
Malbec, Pawn, La Revancha, Mendoza, Argentina	£10	£20	£55
Nebbiolo d’Alba Sot, Azienda Agricola Pelassa, Italy	£10	£20	£58
Chateau Peyronat, Bordeaux Blend, France			£33
Syrah, Boom Boom, Charles Smith, USA			£65
Valpolicella Classico, Accordini, Italy			£46
Bodegas Juan Gil, Monastrell, Silver Label, Spain			£46
Rioja Crianza, Lealtanza, Rioja, Spain			£46
Little Beauty, Pinot Noir, New Zealand			£63
Gevrey Chambertin, Vielle Vignes, Rossignol Trapet			£115.00

DESSERT WINE & PORT

	125ml	bottle
Chateau du Prince, Loupiac, France	£6	£54
Quinta do Portal, Tawny Reserve 6 Barrels, Portugal	£6	£54

MOCKTAILS

Florida	£7
Virgin Mary	£7
Saint Clements	£7

COCKTAILS

Astor Fizz	£8
Bloody Nancy	£8
Bellini	£8
Aperol Spritz	£16
Espresso Martini	£18
Kir Royale	£18
Cosmopolitan	£18

BOTTLED BEERS & CIDERS

Peroni 5.1% 330ml	£6.50	London Pride 4.7% 500ml	£9
Curious Brew Lager 4.7% 330ml	£5.50	Becks Blue 0.5% 330ml	£6.50
Goose Island IPA 5.9% 355ml	£6	Meantime Wheat Beer 5.0% 330ml	£6
Bombardier 4.7% 500ml	£7.50	Curious Apple Cider 5.2% 330ml	£5.50
Rebellion Red 4.5% 500ml	£8.50	Aspall’s Cider 5.5% 330ml	£6.50

GIN

Bombay Sapphire 40%	£11
Tanqueray 43.1%	£11
Sipsmiths’s Dry 41.6%	£12
Botanist 46%	£12
Hendricks 41.4%	£13

VODKA

Belvedere 40%	£12
Grey Goose 40%	£13
William Chase Smoked 40%	£14

WHISKY & BOURBON

Famous Grouse 40%	£9
Jameson 40%	£11
Jack Daniels 40%	£11
Macallan Gold Single Malt 40%	£11
Bulleit Rye 45%	£11
Jonnie Walker Black 40%	£12

RUM

Barcardi White 37.5%	£11
Havana 7 Year Dark 40%	£11

APERITIFS & DIGESTIFS

Pimms No.1 Cup 25%	£14
Campari 25%	£9.50
Grand Marnier 40%	£11
Cointreau 40%	£11
Iberia Xerez Sherry 18%	£9
Remy Martin VSOP 40%	£14
Frangelico 20%	£11
Disaronno 28%	£11
Tia Maria 20%	£11
Kahlua 20%	£11
Bailey’s 17%	£11
Malibu 21%	£11

All spirits are served in 50ml measures, 25ml measures are available on request. ABV percentages listed.  
A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.