



AURUM

DINNER

AVAILABLE MONDAY - THURSDAY 6PM - 10PM

TWO COURSE 23 THREE COURSE 28

WINE PAIRING

TWO COURSE 32 THREE COURSE 39

SNACKS

STONE BAKED ESSEX SOURDOUGH 3.5

Whipped Butter / Brown Crab Mousse

(3) (4) (5) (9) (14)

OLIVES 3.5

Maldon Sea Salt / Rapeseed Oil

MARK HALLS ESTATE VENISON 4.5

Crispy Leg / Celeriac / Raisin / Caper

(3) (6) (9) (11) (13)

ROCK OYSTER 2.5 (EACH)

Cucumber / Lettuce

(5) (13)

STARTERS

CURED SALMON

Blood Orange / Vodka / Dill

(A) (3) (7) (9) (13)

Bolfan Riesling Biodynamic - Zagorje, Croatia - 125ml

BEETROOT

Goat's Curd / Pickled Walnuts / Watercress

(1) (9)

Clef d' Argent Sauvignon Blanc - Cotes de Gascogne, France - 125ml

PARTRIDGE

Barley / Sprout Tops / Pear

Primitivo 'Grifone' - Puglia, Italy - 125ml

MAIN COURSE

LAMB SHOULDER

Cavolo Nero / Swede / Mint

(9) (10) (11)

Cosmina Pinot Noir - Banat, Romania 175ml

HAKE

Chicory / Celeriac / Cockles / Brown Butter

(5) (7) (9)

Pecorino Offida Tenuta de Angelis - Marche, Italy - 175ml

CAULIFLOWER

Black Cabbage / Essex Burrata /

Mushroom

(9)

Rodeiro Rosado Bodegas - Gallegas, Spain - 175ml

SWEETS

TIRAMISU

Pistachio & Cranberry Biscotti / Amaretto Foam

(1) (3) (6) (9) (13)

Manon Muscat Beaume de Venise 90ml

CHEESECAKE

White Chocolate / Passion Fruit / Coconut

(1) (2) (3) (6) (8) (9)

Manon Muscat Beaume de Venise 90ml

STICKY TOFFEE PUDDING

Fig & Apple Compote / Vanilla Ice Cream

(3) (6) (9)

Manon Muscat Beaume de Venise 90ml

CLASSICS

HIMALAYAN SALT AGED GLENARM SHORTHORN

Served With Beef Dripping Chips / Aurum Sauce

Add Bone Marrow 1.5 Add Sauce (Mushroom or Peppercorn) 2

FILLET 250G 28

RUMP 300G 20

SIRLOIN 300G 26

CÔTE DE BOEUF (FOR TWO) 68

7SEVEN BEEF BURGER 12

Glenarm Shorthorn Beef Patty / Dill Pickle /

7Seven Secret Sauce / American Cheese /

Onion / Toasted Bun

(3) (6) (9)

Add Bacon 1.5

BEER BATTERED FISH 14

Catch of the Day / Triple Cooked Chips /

Rapeseed Tartare

(A)(3) (7) (13)

EXTRAS

ROASTED BEETROOT/GOAT'S CURD (9)

3.5

TRUFFLE MAC AND CHEESE (3)(9)(11)

4.5

MIXED GREENS (9) 3

FRENCH FRIES (3) 3

MIXED SALAD 3

FAT CHIPS (3) 3

Please inform us of any allergies or dietary restrictions. All prices are inclusive of VAT.

A discretionary service charge of 10% will be added to your bill.

Dishes may contain the following allergens: (A) Alcohol, (1) Nuts, (2) Peanuts, (3) Gluten, (4) Crustaceans, (5) Mollusc, (6) Eggs, (7) Fish, (8) Soya, (9) Milk, (10) Celery, (11) Mustard, (12) Sesame, (13) Sulphur Dioxide, (14) Lupin