



AURUM
RESTAURANT

Osborne Bros
SEAFOOD MERCHANTS

EIGHT-COURSE LOCAL SEAFOOD TASTING MENU
PAIRED WITH FIVE ELEGANT WINES

THURSDAY 13TH SEPTEMBER 2018 • PER PERSON 75

RADISH

Smoked cods' roe / Seaweed

MALDON OYSTER

Crème fraîche / Gooseberry / Pine

Three Choirs 'Winchcombe Downs', Gloucestershire, England – 100ml

COCKLE SHED TART

Mackerel / Cockles / Shrimps / Sea purslane

NATIVE LOBSTER

Pickled dulse / Umami dressing / Pea salad

Gavi Guido Matteo, Bosio, Piedmont, Italy – 100ml

COD

Shellfish bisque / Courgette / Broad beans

Simonsig Roussanne, Stellenbosch, South Africa – 100ml

ROAST TURBOT (ON THE BONE)

Local potatoes / Seaweed hollandaise / Coastal herbs

Botijo Rojo Garnacha, Valdejalón, Spain – 100ml (red wine)

LEMON CURD

Burnt milk / Rapeseed oil / Yoghurt sorbet

SEASIDE TREATS

Star fish jellies / "99" Flake

Chateau Simon, Sauternes – 75ml

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.