



# AURUM

RESTAURANT

IN ROOM DINING

MONDAY - SATURDAY - 12PM - 10PM

SUNDAY - 12PM - 7PM

24 HOURS

## SNACKS/STARTERS

### MERSEY XL OYSTERS 2.9

*pickle samphire / cucumber caviar / exmoor caviar*

(5) (13) (p)

### MALDON OYSTERS 2.5

*pickle samphire / cucumber caviar / exmoor caviar*

(5) (13)

### AURUM BREAD BASKET 4.5

*sourdough / seaweed butter / cod roe / edamame & yuzu*

*hommous*

(3) (7) (9) (14) (p) or (v)

### HOUSE OLIVES 3.5

*smoke salt / ground nut oil*

(vg)

### SOUP OF THE DAY 7

*seasonal homemade soup*

## BOARDS AND PIZZA

### CHARCUTERIE AND CHEESE 24 11

*selection of artisan meats / small batch british*

*cheese, pickle, sourdough, crackers*

(3) (9)(10) (11) (13) (14)

### VEGAN PIZZA 24 11

*almond cheese / basil / spinach*

### PIZZA 24 12

*classic Italian style pizza / rocket / mozzarella cheese*

*( add extra toppings at 1.5 each: ham / bacon / olives*

*/ chicken / prawns )*

(3) (9) (11)

### FISHERMAN'S BOARD 24 13

*1/2 pint shell on prawns / smoked mackerel /*

*capper berries / seaweed butter / crackers /*

*sourdough*

(3) (4) (5) (7) (9) (10) (12) (13)

## HOT/COLD SANDWICHES

### HAM AND CHEESE TOASTIE 24 7

*suffolk smoked ham / swiss cheese / white bread*

(3) (9)

### MUMBAI TOASTIE 24 7

*cheese / red onion/ potato / cucumber / green*

*chutney / masala / tomato*

(3) (8) (9) (10) (11) (v)

### 7SEVEN SALT BEEF BAGEL 24 11

*salt beef / home sauerkraut / swiss cheese / dill pickle /*

*russian dressing / sourdough bagel*

(3) (8) (9) (10) (11) (12) (13)

### BOSTON PULLED PORK TOASTIE 24 11

*american cheese / thick cut artisan granary*

*bread*

(a) (3) (8) (9) (10) (11) (12) (13)

### FISH FINGER SANDWICH 8

*home made tartare / toasted thick cut artisan*

*bread*

(3) (7) (9) (11) (13) (p)

### ROASTED MOROCCAN BUZZAR 7

*humous / harissa*

(3) (10) (11)

## CHEFS SELECTION

### CRAFT BEER BATTERED FISH 14

*triple cooked fat chips / rolled peas pudding /*

*tartare sauce*

(a) (3) (7) (13)

### ASIAN VEGAN 16

*laksa curry / mungbean noodles*

(vg)

### ESSEX GARDEN SALAD 12

*mixed leaf / pickle carrot / sweet shallots / heritage*

*peppered tomatoes / pine nuts / toasted seeds*

(1) (10) (11) (12) (vg)

*(add cajun Chicken 5 / miso tuna 5 (7) (8) (10) (11)*

*(p) / grilled paprika halloumi 5 / avocado 2.5 )*

### WILD MUSHROOM LINGUINE 13

*smoked garlic / truffle butter*

(3) (v)

### OLIVE STONE BAKED CHICKEN 15

*house spinach / gnocchi*

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

Please inform us of any allergies or dietary restriction. All prices are inclusive of VAT. A discretionary service charge of 10gpb 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) Dairy, (10) Celery, (11) Mustard, (12) Sesame, (13)

Sulphur Dioxide, (14) Lupin

Other symbols:(v) vegetarian, (p) pescatarian, (vg) vegan, (gf) gluten free



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RESTAURANT

## THE MIBRASA CHARCOAL GRILL

*all grills come with frites and special aurum sauce.*

*Our steaks are dry aged for 40 days and are marinated in our very own aurum beefy butter paste.*

*(3)(7)(11)(13)(14)*

**SIRLOIN 300G 27**

**FILLET 250G 29.5**

**RIBEYE ON THE BONE 500G 32**

**ADD GRILLED BUTTER LOBSTER TAIL 12**

*(4)(5)(9)*

**PORK CHOP 21**

*elderflower and apple chutney*

**AURUM BURGER 15**

*monteray jack cheese / sweet onions / dill pickle / bacon / baby gem / sourdough and brioche bun*

*(3)(6)(9)(13)*

**MISSISSIPPI BABY SPATCHCOCK CHICKEN 15**

*hickory and honey bourbon glaze*

*(a)(10)*

**MOROCCAN STUFFED WHOLE CANOEED SEABASS 19**

*parsley / coriander / burnt lime / roasted shellfish*

*(3)(5)(7)(10)(11)*

## SAUCES

**PEPPERCORN 2 RED EYE GRAVY 2 BONE MARROW JAM 2 BEARNAISE SAUCE 2 GARLIC SEAWEED BUTTER 2**

*(9)(13)*

*(9)(11)(12)*

*(9)(11)(12)*

*(6)(11)(13)*

*(10)(11)*

## SIDES

**CRAB MAC AND CHEESE 4.5**

*(3)(4)(5)(9)*

**TRUFFLE BUTTER MAC AND CHEESE 4.5**

*(1)(9)*

**GARDEN SALAD 4 FRITES 3**

*(3)*

**TRIPLE COOKED CHIPS 3**

**CRISPY POTATO GRATIN 3**

*(3)(6)(9)*

**MIXED BUTTER GREEN 3.5**

*(9)*

## DESSERTS

**SATURN 7**

*caramel mousse / passionfruit gel / peanut crumb*

*(1) (2) (3) (6) (9)*

**PINACOLADA 7**

*coconut sponge / pineapple tartare / coconut tuile / italian meringue / pinacolada poupet*

*(a) (1) (3) (6) (9)*

**ETON MESS 6**

*meringue / strawberry jelly / raspberry coulis / mint gel / strawberries*

*(3) (9) (gf)*

**STICKY TOFFEE PUDDING 7**

*white chocolate disc / orange salad / vanilla ice-cream*

*(3) (6) (9)*

**CHEESECAKE 7**

*elderflower / gooseberry compote / honeycomb*

*(3) (6) (9)*

**CHOCOLATE DELICE 7**

*chocolate / caramel popcorn / chocolate soil / peanut butter ice-cream*

*(1) (3) (6) (9)*

**CHEESE SELECTION 10**

*cheese selection / quince jelly / sesame crackers*

*(3) (9) 912)*

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