



AURUM

SET MENU TWO COURSE 20 THREE COURSE 26

SNACKS

ROCK OYSTER 2.5 (EACH)

Shallots / Dill

STONE BAKED ESSEX SOURDOUGH 3.5

Whipped Butter
Add Smoked Cod Roe 50p

OLIVES 3.5

Maldon Sea Salt / Rapeseed Oil

STARTERS

CHILLED AVOCADO SOUP

Avocado / Cucumber / Mint /
Granola / Chilli Oil

HERITAGE TOMATOES AND GOATS CHEESE MOUSSE

Pitted Black Olives /
Black Pepper Dressing

CHICKEN LIVER PARFAIT

Burned Apple Purée /
Celery and Apple Salad /
Grilled Sour Dough

SCORCHED SALMON

Pickled Cucumber /
Horseradish Cream

MAIN COURSE

SALMON AND WHITEFISH CAKE

Grilled Pak Choi /
Tartare Sauce

CHICKEN BREAST CAPONATA

Caponata Sauce /
Grilled Tenderstem Broccoli

SLOW COOKED PORK BELLY

Spicy Couscous / Pickled Shallots /
Whole Grain Mustard Jus

FRESH LINGUINI

Grilled Baby Vegetables /
Tomato Essence

DESSERT

CHOCOLATE FUDGE CAKE

Raspberry Parfait / Chocolate / Mint

STICKY TOFFEE PUDDING

Orange & Date Compote / Vanilla Ice Cream

SELECTION OF ICE CREAM OR SORBET

CHEESE CAKE

Banana / Toffee / Pecans

CHOCOLATE BROWNIE

Cookie Crumble / Berries /
Homemade Vanilla Ice Cream

CHEESE

(5 supplement)

Cheese Selection / Quince Jelly / Sesame Crackers

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) Dairy, (10) Celery, (11) Mustard, (12) Sesame, (13) Sulphur Dioxide, (14) Lupin