



# AURUM

RESTAURANT

## SUNDAY BRUNCH MENU

12PM - 7PM

### SNACKS

**MALDON OYSTERS 2.5**

*pickle samphire / cucumber caviar / exmoor caviar*  
(5) (13) (p)

**CRAB HUSH PUPPIES 6**

*wasabi mayo*  
(5) (7) (8) (p)

**AURUM BREAD BASKET 4.5**

*sourdough / seaweed butter / cod roe / edamame & yuzu*  
*hommous*  
(3) (7) (9) (14) (p) or (v)

**MERSEY XL OYSTERS 2.9**

*pickle samphire / cucumber caviar / exmoor caviar*  
(5) (13) (p)

**HOUSE OLIVES 3.5**

*smoke salt / ground nut oil*

### STARTERS

**SWEET PEA PANNA COTTA 10**

*white crab meat salad / mango and dashi*  
*sorbet / brown meat crab cracker*  
(3) (6) (7) (8) (p)

**SOUP OF THE DAY 7**

*seasonal homemade soup*

**ROCKEFELLER BONE MARROW OYSTERS 11**

*king oysters / bone marrow hollandaise / sea*  
*herb crumb*  
(1) (3) (5) (6) (8) (10) (11) (14) (p)

**BEETROOT GARDEN 8.5**

*pickle candy beets / beetroot puree / beetroot*  
*crisp / beetroot and onion jam / garden leaf*  
(1) (2) (3) (8) (v) or (vg)

### ALL DAY BREAKFAST

**ENGLISH BREAKFAST 11**

*dingley dell sausage / treacle bacon / grilled tomato /*  
*field mushroom / east anglia black pudding / suffolk*  
*eggs / 7seven potato hash*

**AVOCADO ON TOAST 8**

*sliced avocado / rose harrisa / coriander /*  
*poached suffolk eggs / stone baked sourdough*

**VEGETARIAN ENGLISH BREAKFAST 7**

*vegetarian sausage / grilled tomato / field*  
*mushroom / suffolk eggs / 7seven potato hash /*  
*baked Beans*

### MAINS

**COD AND SOFT SHELL CRAB BURGER 15**

*smoked cod / panko soft shell crab / rocket /*  
*yuzu mayo*  
(3) (4) (5) (7) (8) (9) (12) (p)

**ROASTED MOROCCAN RISOTTO 15**

*smoked peppers / aubergine / burnt onion /*  
*mint salad*  
(3) (10) (11) (vg)

**CRAFT BEER BATTERED FISH 14**

*triple cooked fat chips / rolled peas pudding /*  
*tartare sauce*  
(a) (3) (7) (13)

### ROAST

*roasted sugar beet heritage carrots, wakering quinoa oil potatoes, roasted cauliflower cheese*  
*and all trimmings*

**RARE BREED SUFFOLK 40 DAY AGED BEEF 20**

**WELSH LAMB 20**

**BAKED ROOT VEGETABLE CRUMBLE 15**

*served with vegan gravy*  
(vg) (v)

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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## 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) (p)*

## SAUCES

**BONE MARROW JAM 2** *(9) (11) (12)*   **PEPPERCORN 2** *(9) (13)*   **RED EYE GRAVY 2** *(9) (11) (12)*   **GARLIC SEAWEED BUTTER 2** *(10) (11)*   **BERNAISE SAUCE 2** *(6) (11) (13)*

## SIDES

**CRAB MAC AND CHEESE 4.5** *(3) (4) (5) (9)*   **TRUFFLE BUTTER MAC AND CHEESE 4.5** *(1) (9)*   **GARDEN SALAD 4** *(10) (11) (13)*   **FRIES 3** *(3)*  
**TRIPLE COOKED CHIPS 3**   **CRISPY POTATO GRATIN 3** *(3) (6) (9)*   **MIXED BUTTER GREENS 3.5** *(9)*

## FRUITS DE MER PLATTERS

*discover the amazing taste of the sea with our fresh seafood platter.*

*please ask waiter for the weekly special selections.*

*Monday - Thursday (pre-order only with 24 hours notice)*

*Friday - Sunday (limited)*

*(a) (3) (4) (5) (6) (7) (8) (9) (10) (11) (12)*

**SUPREME 45**

**ROYALE 75**

## DESSERTS

**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) (12) (9)*

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