



AURUM

RESTAURANT

FOUR-COURSE GROUP DINING MENU

STONE BAKED ESSEX SOUR DOUGH
Keens whey butter / Seaweed butter / Cod roe

STARTER

LIVER PARFAIT

Muscatel grapes / Golden raisin /
Malted rye

CHALK STREAM TROUT

Steamed crab / Cucumber /
Dill / Linseed

LOCAL ASPARAGUS

Heritage Breed Gladys
May's duck egg / Mayonnaise /
Black truffle

MAIN COURSE

**HIMALAYAN SALT AGED
GLENARM SHORTHORN –
SIRLOIN BEEF COOKED OVER CHARCOAL**

Beef dripping chips / Sauce Bois Boudran /
Bone marrow / Horseradish

SKREI COD

Borlotti beans / Cured ham /
Shrimps / Razor clam broth

LABEL ANGLAISE CHICKEN

Wild garlic / Morels / Hispi cabbage

DESSERT

ICE CREAM SANDWICH

White peach sorbet /
Mascarpone parfait / Honey crisp

BUTTERMILK PANNA COTTA

Raspberries / Rose /
Vanilla doughnuts / Sweet cicely

CHEESE

From the British Isles / Crab apple /
Walnut sourdough / Crackers

PER PERSON 45

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.