



# AURUM

R E S T A U R A N T

## FATHERS DAY MENU

SUNDAY 17TH JUNE 2018 • 12PM-7PM

2 COURSE 24

3 COURSE 29

SUNDAY ROAST ..... 20  
Himalayan salt-aged Glenarm shorthorn sirloin beef / Yorkshire pudding / Beef dripping roast potatoes / Cauliflower cheese / Purple sprouting broccoli / Heritage carrots / Beef gravy

### STARTERS

#### SALT AGED BEEF TARTARE

Wild garlic miso / Local asparagus /  
Maldon oysters

#### ESSEX BURRATA

Courgettes / Basil / Pine nuts /  
Dandelion honey

#### OCTOPUS

Korean mayonnaise / Kimchi /  
Cucumber / Ginger

### MAIN COURSE

#### DIVER CAUGHT PLAICE

Mussels / Jersey royals /  
Sea spinach

#### LOCAL SKATE

Brown butter / Mushrooms /  
Fennel / Elderflower

#### SUCKLING PIG

Watercress / Mustard seeds /  
Grilled salad / Turnips

### SWEETS

#### RICE PUDDING

Cherries / Crème fraîche /  
Lime / Peanut

#### SOUFFLÉ

Strawberry sorbet /  
Shortbread

#### CHEESE

Selection of British cheese /  
Crab apple / Sour dough crackers

### SNACKS

STONE BAKED ESSEX SOUR DOUGH ..... 3.5  
Whey butter / Seaweed butter / Cod roe

OLIVES ..... 3.5  
Gordal and Nocellara olives / Rapeseed oil / Sea salt

### CLASSICS

#### HIMALAYAN SALT-AGED GLENARM SHORTHORN BEEF COOKED OVER CHARCOAL

Served with Sauce Bois Boudran / Bone Marrow / Horseradish

CÔTE DE BOEUF ..... 68 (For Two)

NATIVE BREED FILLET ..... 28

SIRLOIN ..... 26

SEASONAL VEGETABLES ..... 3

MASH ..... 3

BEEF DRIPPING FRIES ..... 3

BEEF DRIPPING FAT CHIPS ..... 3

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.