



AURUM

R E S T A U R A N T

LUNCH MENU

AVAILABLE MONDAY-SATURDAY • 12PM-3PM

2 COURSE 19

3 COURSE 24

STARTERS

RAW MACKEREL

Salt baked Kohlrabi / Gooseberries / Elderflower

CHALK STREAM TROUT

Local carrots / Kombu seaweed / Orange / Sea fennel

“CHEESE AND PICKLE”

Goats curd / Baby vegetables / Piccalilli / Puffed rice

MAIN COURSE

BRITISH ROSEVEAL

New season garlic / Fermented grains / Girolles / Rainbow chard

GREY MULLET

Squid ink linguine / Crab bisque / Scallop roe mayonnaise

BRIXHAM HAKE

Celeriac / Brown shrimps / Brown butter / Summer cabbage

SWEETS

CRÈME BRÛLÉE

Apricot sorbet / Valrhona white chocolate

ETON MESS

Essex Strawberry / Meringue / Vanilla cream

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 BOEUF68 (For Two)

NATIVE BREED FILLET28

SIRLOIN26

SEASONAL VEGETABLES3

MASH3

BEEF DRIPPING FRIES3

BEEF DRIPPING FAT CHIPS3

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.