



AURUM

RESTAURANT

LUNCH MENU

AVAILABLE MONDAY-SATURDAY • 12PM-3PM

2 COURSE 19

3 COURSE 24

SNACKS

STONE BAKED ESSEX SOUR DOUGH... 3.5
Whipped butter

OLIVES..... 3.5
Noccellara/sea salt/rapeseed oil

ROCK OYSTERS 2.5
Pickled shallot / Herb crumb

STARTERS

LIVER PARFAIT
Orange / Rye / Crostinis

CURED SALMON
Dill / Capers / Beetroot

CELERIAC
Cranberry / Figs / Stilton

MAIN COURSE

PORK
Pumpkin / Quince / Kale / Cobnut

BRIXHAM HAKE
Salsify / Quinoa / Clams / Butter sauce

CORN FED CHICKEN
Potato crisp / Sweet corn /
Red cabbage / Brown butter

SWEETS

CHEESECAKE
Lemon / Blackberry / Hazelnut / Sorrel

PARFAIT
Honey / Granola / Apple / Elderberry / Elderflower

FRANGIPANE
Plum / Almond / Ginger / Vanilla

CHOCOLATE TORTE
Dark Chocolate / Raspberry / Creme Fraiche / Mint

CLASSICS

MIBRASA CHARCOAL GRILL

HIMALAYAN SALT-AGED GLENARM SHORTHORN RUMP HEART 300G .. 20

NATIVE BREED FILLET - 250G 28

HIMALAYAN SALT-AGED GLENARM SHORTHORN RIB EYE 400G 30

Served with Beef Dripping Chips / Sauce Bois Boudran / Horseradish

7SEVEN BEEF BURGER 12

Glenarm shorthorn beef patty / Dill pickle / 7Seven Secret Sauce / American cheese / Onion / Toasted bun

IPA BEER BATTERED FISH 14

Catch of the day / Triple cooked chips / Rapeseed tartare

EXTRAS

MIXED GREENS 3

FRENCH FRIES 3

SAUTÉED CRUSHED NEW POTATOES 3

BEEF DRIPPING FAT CHIPS 3

MIXED SALAD..... 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.