



# 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

#### CHALK STREAM TROUT

Preserved Lemon /  
Horseradish / Pickles

#### LOCAL ASPARAGUS

Steamed crab /  
Chicken skin / Watercress

#### NORFOLK QUAIL

Cauliflower / Golden raisins /  
Pine-nuts

### MAIN COURSE

#### SKREI COD

Pea tartare / Smoked potato /  
Baby gem

#### SUFFOLK GUINEA FOWL

Confit potato / Essex ramsons /  
Almonds

#### DEDHAM VALE BAVETTE STEAK

White Asparagus / Salsa verde /  
Onions / Bone marrow

### SWEETS

#### ESSEX BURRATA

Local strawberries /  
Mint / Fennel

#### SOUFFLÉ

Mango soufflé /  
Masala chai ice cream

#### CHEESE

Selection of British cheese /  
Crab apple / Sour dough crackers

### SNACKS

STONE BAKED ESSEX SOUR DOUGH..... 3.5

Whey butter / Seaweed butter

OLIVES..... 3.5

Gordal and Norcellara 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.