



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

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 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.