



# AURUM

R E S T A U R A N T

## SNACKS

- STONE BAKED ESSEX SOUR DOUGH** ..... 3.5  
Keens whey butter / Seaweed butter / Cod roe
- COLCHESTER OYSTER** ..... 2.5 each  
Crème fraîche / Sorrel / Pine
- COCKLE SHED TART** ..... 4  
Brown shrimp / Smoked mackerel / Sea purslane
- FOIE GRAS SLIDER** ..... 5.5  
Smoked eel / Kimchi / Apple / Charcoal bun
- OLIVES** ..... 3.5  
Gordal and Nocellara olives / Rapeseed oil / Sea salt

## STARTERS

- LIVER PARFAIT** ..... 8  
Muscatel grapes / Golden raisin / Malted Rye
- LANGLEY CHASE HOGGET** ..... 9  
Broad beans / Mint / Pickled Rose / Goats yoghurt
- CHALK STREAM TROUT** ..... 11  
Steamed crab / Cucumber / Dill / Linseed
- ORKNEY SCALLOP** ..... 12  
Maple Dingley Dell Pork / Pickled apple / Alexanders
- LOCAL ASPARAGUS** ..... 7  
Heritage breed Gladys May's duck egg /  
Mayonnaise / Black truffle
- NATIVE LOBSTER** ..... 15  
Pickled dulse / Umami dressing / Pea salad

## MAIN COURSE

- DIVER CAUGHT PLAICE** ..... 22  
Mussels / Jersey royales / Green strawberries
- WILD TURBOT** ..... 26  
Cepe mushrooms / Seaweed pesto / Celeriac
- WILD SEA BASS** ..... 25  
Smoked quinoa / Sea lettuce / Courgette / Cockles
- CELERIAC** ..... 19  
Essex burrata / Apple / Lovage / Berkswell cheese / Yeast
- NATIVE BREED BEEF FILLET** ..... 28  
Confit potato / Short-rib / Onions / Hispi cabbage

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

**CÔTE DE BOEUF** ..... 68 (For Two)

**SIRLOIN** ..... 26

Served with Beef dripping chips/Sauce bois boudran/  
Bone marrow/Horseradish

**SEASONAL GREENS** ..... 3.5

**ISLE OF WIGHT TOMATO  
AND ESSEX BURRATA SALAD** ..... 4

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.