



# AURUM

R E S T A U R A N T

## SNACKS

<b>STONE BAKED ESSEX SOUR DOUGH</b> .....	3.5
Keens whey butter / Seaweed butter / Cod roe	
<b>COLCHESTER OYSTER</b> .....	2.5 each
Crème fraîche / Sorrel / Apple	
<b>LONDON CURE SMOKED SALMON TART</b> .....	2.5
Salmon tartare / Shallot/ Rock samphire	
<b>FOIE GRAS SLIDER</b> .....	5.5
Smoked eel / Kimchi / Apple / Charcoal bun	
<b>OLIVES</b> .....	3.5
Gordal and Nocerella olives / Rapeseed oil / Sea salt	

## STARTERS

<b>LIVER PARFAIT</b> .....	9
Muscatel grapes / Golden raisin / Malted Rye	
<b>CALVES SWEETBREAD</b> .....	10
Hazelnut pesto / Onion dashi / Wild herbs / Turnips	
<b>CHALK STREAM TROUT</b> .....	11
Steamed crab / Cucumber / Dill / Linseed	
<b>EXMOUTH MUSSELS</b> .....	9
Toasted fregola / Wild garlic / Fennel	
<b>LOCAL ASPARAGUS</b> .....	7
Heritage breed Gladys May's duck egg / Mayonnaise / Black truffle	
<b>NATIVE LOBSTER</b> .....	15
Pickled dulse / Umami dressing / Pea salad	

## MAIN COURSE

<b>LOCAL SKATE (ON THE BONE)</b> .....	26
Smoked broccoli / Cockles / Seaweed / Capers / Almonds	
<b>SKREI COD</b> .....	25
Borlotti beans / Cured ham / Shrimps / Razor clam broth	
<b>BBQ JOHN DORY</b> .....	24
Lentil daal / Cauliflower / Fenugreek / Coconut	
<b>CELERICAC</b> .....	19
Essex burrata / Apple / Lovage / Berkswell cheese / Yeast	
<b>LABEL ANGLAISE CHICKEN</b> .....	22
Wild garlic / Morels / Hispi cabbage	

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

<b>CÔTE DE BOEUF</b> .....	68 (For Two)
<b>NATIVE BREED FILLET</b> .....	28
<b>SIRLOIN</b> .....	26
Served with Beef dripping chips/Sauce bois boudran/ Bone marrow/Horseradish	
<b>SEASONAL GREENS</b> .....	3.5
<b>CREAM POTATO</b> .....	3.5
<b>ISLE OF WIGHT TOMATO AND ESSEX BURRATA SALAD</b> .....	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.