



AURUM

R E S T A U R A N T

MIDWEEK MENU

AVAILABLE MONDAY-THURSDAY • 6PM-10PM

2 COURSE 23

3 COURSE 28

STARTERS

LIVER PARFAIT

Orange / Rye / Crostinis

CURED SALMON

Dill / Capers /
Beetroot

CELERIAC

Cranberry / Figs /
Stilton

SCALLOPS

Cauliflower / Lime /
Fennel

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

PUMPKIN

Potato gnocchi / Sage /
Mushrooms

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

SNACKS

STONE BAKED ESSEX SOUR DOUGH... 3.5
Whipped butter

OLIVES..... 3.5
Gordal and Nocellara olives /
Rapeseed oil / Sea salt

ROCK OYSTERS 2.5
Pickled shallot / Herb crumb

CLASSICS

MIBRASA CHARCOAL GRILL

Served with Beef Dripping Chips / Sauce Bois Boudran / Horseradish

HIMALAYAN SALT-AGED GLENARM
SHORTHORN RUMP HEART - 300G 20
NATIVE BREED FILLET - 250G 28
HIMALAYAN SALT-AGED GLENARM
SHORTHORN RIB EYE - 400G 30

MIXED GREENS 3.5
FRENCH FRIES 3
BEEF DRIPPING FAT CHIPS 3
MIXED SALAD 3
SAUTÉED CRUSHED NEW POTATOES 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.