



**AURUM**  
RESTAURANT

MONDAY -  
SATURDAY:

12PM - 4PM  
6PM - 9PM

**A La Carte Menu**

**SNACKS**

**HOUSE OLIVES 4**

*Marinated olives with Maldon sea salt  
(vg)*

**AURUM BREAD BASKET 4**

*with whipped salted butter  
(3) (9) (v)*

**MALDON OYSTER (SINGLE) 3**

*Red Wine shallot dressing  
(5) (13)*

**CHICKEN TIKKA 6**

*Chicken cubes marinated in yoghurt  
and spice, mint sauce  
(9)*

**ONION BHAJI 4**

*(vg)*

**STARTERS**

**SOUP OF THE DAY 9**

*Seasonal homemade soup*

**TUNA CEVICHE 10**

*Pickled fennel, radish, chilli, edamame beans,  
citrus dressing  
(7) (12)*

**PRAWN COCKTAIL 10**

*Prawns, Cherry Tomatoes, Avocado, Baby Gem and Mary Rose Sauce  
(3) (vg)*

**CONFIT GUINEA FOWL SALAD 10**

*Candy beetroots, gooseberries, roasted fennel,  
sesame seeds, pumpkin puree  
(3) (8) (12)*

**BEEF TARTARE 9**

*Quail egg yolk, wild herb capers and sour dough toast  
(3) (6)*

**DORSET CRAB CAKES 10**

*Asian salad, soy chilli ginger dressing  
(3) (4) (6) (9) (13)*

**BURRATA 9**

*Heritage tomatoes and basil pesto  
(1) (9) (v)*

**TOMATO AND AVOCADO BRUSHETTA 8**

*Slow roasted heritage tomato, avocado, basil, aged  
balsamic  
(A) (4)  
(6)*

**MAINS**

**CRAB LINGUINI 21**

*Crab meat, cherry tomato, chilli,  
garlic and basil  
(3) (4) (9)*

**STUFFED WHOLE SEABASS  
(BONELESS) 23**

*Fennel, shallots, red pepper, cherry  
tomato, capers and chargrilled lemon  
(5) (9)*

**STUFFED AUBERGINE 17**

*With Quinoa, Courgettes, Red  
Pepper and a Spicy Tomato Sauce  
(VG)*

**SEARED DUCK BREAST 20**

*Confit root vegetables, creamy leeks, fondant  
potato, jus and cress  
(10) (13)*

**AURUM FISH AND CHIPS 17.5**

*Chargrilled Lemon, mushy  
Peas,  
Homemade Tartare  
Sauce (A) (3) (6) (7) (9)*

**MUSSELS (MOULES MARINIERE)  
20**

*Creamy White Wine Sauce, shallots, leeks,  
parsley and flat bread  
(A) (3) (5) (9)*

**ROAST COD 22**

*Saffron new potato, grilled artichoke,  
leeks, mussels and fish veloute  
(7,9)*

**DRESSED CRAB 19**

*With Mediterranean Salad,  
Frites, and Chargrilled Lemon  
(3,4)*

**SLOW ROASTED CORN-FED CHICKEN BREAST 21**

*With Pumpkin Puree, Braised Hispi Cabbage, Root Vegetables, and a Wild Mushroom Jus  
(8,9,10,13)*

*Please inform us of any allergies or dietary restriction. All prices are inclusive of VAT. A discretionary service charge of 10% will be added to your bill*

Dishes may contain the following allergens:

(A) Alcohol, (1) Nuts, (2) Peanuts, (3) Gluten, (4) Crustaceans, (5) Mollusc, (6) Eggs, (7) Fish, (8) Soya, (9) Dairy, (10) Celery, (11) Mustard, (12) Sesame, (13) Sulphur Dioxide, (14) Lupin



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## THE MIBRASA CHARCOAL GRILL

*(All steaks are dry aged for 28 days. All steaks served with grilled asparagus, roasted cherry tomatoes, hand cut thick chips and red wine jus. All other grill items served with frites)*

**SIRLOIN 300G 29**  
(A, 9, 10, 13)

**RIBEYE ON THE BONE 500G 35**  
(A, 9, 10, 13)

**FILLET 250G 31.5**  
(A, 9, 10, 13)

**GRILLED TUNA STEAK 20**  
(7)

**FULL GRILLED LOBSTER 38**  
Garlic Butter/Fresh Lemon,  
(5, 9)

**VEGAN BURGER 17**  
*Moving Mountains Plant Based Burger  
Patty, Burger Relish, Smoked Vegan  
Cheese (3, VG)*

**CLASSIC BURGER 18**  
*(Burger Relish, tomato, lettuce Caramelised  
onion, English cheddar)  
(3, 9, 10)*

## SIDES

**FRITES 4**  
(3)

**TRUFFLE CHEESE FRITES 6**  
(3, 9)

**MAC N CHEESE 6**  
(3, 9)

**CHILLI GARLIC BROCCOLI 6**  
(3, 9)

**BUTTERED NEW POTATOES 3.5**  
(3, 9)

**ROCKET SALAD 4.50**  
*Parmesan, cherry tomatoes  
(9) (13)*

## SAUCES

**GREEN PEPPERCORN 3**  
(A, 9, 10, 13)

**RED WINE JUS 3**  
(A, 3, 10, 13)

**BÉARNAISE 3**  
(A, 6, 9)

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## DESSERTS

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### BANOFEE PIE 9

*Toffee Sauce, Chocolate Crumble,  
Chantilly, Banana, With Caramel  
Ice Cream*

(3,9)

### STRAWBERRY EATON MESS 8.5

*Apricot, Strawberry Ice Cream*

(6,9)

### APPLE TARTE TATIN 8

*With Vanilla Ice Cream and  
Caramel Drizzling*

(3,9)

### CHOCOLATE FUDGE CAKE 8

*Chocolate Sauce, Caramel Ice  
Cream, Seasonal  
Berries (3,6,9,)*

### CHEESE PLATTER 13

*A Selection of cheeses served with  
crackers, grapes, celery, and onion  
chutney*

(3,9,10)

### CREME BRULEE 8

*With Vanilla Ice Cream*

(6,9)

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