

A La Carte Menu

SNACKS

HOUSE OLIVES 4
Marinated olives with Maldon sea salt
(vg)

AURUM BREAD BASKET 4
Sourdough bread, whipped salted butter
(3) (9) (14) (v)

MALDON OYSTER 3
With red wine shallot dressing
(5) (13)

STARTERS

SOUP OF THE DAY 9
Seasonal homemade soup
(v)

CRISPY KING PRAWNS 8
Spiced cream cheese, pineapple salsa and lime
(3) (4) (9)

HOMEMADE HUMMUS 5
Crudites and flatbread
(3) (v)

CHICKEN TIKKA. 6.5
With Asian spiced coriander sauce
(9)

SALT AND PEPPER CALAMARI 7
With fresh lemon
(A) (3) (5)

SALTED PADRON PEPPERS 5
(vg)

VEGETABLE BALLANTINE. 6.5
Aged balsamic, quince chutney and cress
(vg) (13)

CHARCOAL GRILLED OCTOPUS 8.5
With crispy harissa potato
(5)

PRAWN COCKTAIL 10
Prawns, cherry tomatoes, avocado,
baby gem, Marie Rose sauce
(A) (4) (6)

STEAK AND PEPPER SKEWERS 15
Sirloin steak and padron pepper skewers
with mixed salad

MAINS

CONFIT DUCK LEG 20
Beetroot puree, creamy leeks, confit root
vegetables and jus
(9) (10) (13)

SLOW ROASTED CHICKEN 18
With pumpkin puree, braised hipsi cabbage, root
vegetables and a wild mushroom jus
(8) (9) (10) (13)

STUFFED AUBERGINE 17
With quinoa, courgettes, red pepper and a spicy tomato
sauce
(vg)

ROAST HAKE FILLET
Saffron new potato, grilled artichoke, leeks, mussels and
fish veloute
(5) (7) (9)

AURUM FISH AND CHIPS 17.5
Chargrilled lemon, mushy peas, homemade tartare sauce
(A) (3) (6) (7) (9)

CRAB LINGUINI 19
Crab meat, cherry tomato, chilli, garlic and basil
(3) (4) (9)

All prices are inclusive of VAT at the current rate. A discretionary service charge of 10% will be added to your final bill.

Please inform your server of any allergies or dietary requirements.

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

THE MIBRASA CHARCOAL GRILL

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

SIRLOIN 300G 28
(9)

RIB EYE ON THE BONE 500G 33.5
(9)

FILLET 250G 29.5
(9)

VEGAN BURGER 16.5
Moving Mountains plant based burger
patty, vegan mayo, smoked vegan cheese
(3) (9) (v)

FULL GRILLED LOBSTER 38
Garlic butter, fresh lemon
(5) (9)

CLASSIC BURGER 17.5
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 4.5
(3) (9)

SAUCES

GREEN PEPPERCORN 3
(A) (9)

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

BEARNAISE 3
(A) (6) (9)

DESSERTS

CREME BRULEE 8
White chocolate strawberry pops
(6) (9)

ORANGE CAKE 7
With brandy snap
(3) (6) (9)

CHOCOLATE FUDGE CAKE 8
Chocolate sauce, caramel ice cream and seasonal berries
(3) (6) (9)

CHEESE BOARD 12
Selection of cheese with crackers, chutney and grapes
(3) (6) (10)

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