



SUNDAY - 12PM - 7PM

AURUM

RESTAURANT

SUNDAY MENU

£32 PER PERSON | THREE COURSE MEAL

£28 PER PERSON | TWO COURSE MEAL

STARTERS

SHRIMP TARTARE

Avocado salsa, Pickled veg, baby gem lettuce

(a) (4) (9) (14)

SOUP OF THE DAY (V)

Fresh soup made daily

(9)

WILD MUSHROOM PARFAIT

Toasted brioche, Plum sauce, Plum salsa,

Rocket lettuce (a) (3) (6)

MARINATED BEETROOT & GOAT CHEESE

Grilled goat cheese, Mixed salad, Roasted

beetroot, Cranberry sauce (a)

FIVE CRESS DUCK SALAD

Duck sauce, Apple & five cress salad, Nuts

(a) (1) (8) (10) (11)

SALMON GRAVALAX

Celeriac remoulade, Fennel salad, Elder-

flower dressing

(3) (7) (9) (11)

MAINS

ROAST OF THE DAY

28-day salt aged Beef / Spring Lamb with rosemary / Dingley Dell Pork Belly / Vegetarian Nut Roast

Yorkshire pudding, Honey roasted carrots, Roasted parsnips, Duck fat potatoes, Cabbage, Roasted cauliflower cheese, and House gravy

(3) (6) (9) (13) (14)

CORN RISOTTO (V)

Corn salsa (Vegan available on request)

(a)(3) (9)

PAN SEARED SALMON

Crushed new potatoes, Crispy kale, Samphire, Beurre blanc

(1) (8) (9) (10) (11)

DESSERTS

TORRONE SEMIFREDDO

Vanilla ice cream, Walnut crumble

(6) (9)

CREME BRÛLÉE

Sorbet, Cream

(6) (9)

PASSION FRUIT PAVLOVA

Mango sorbet, Chocolate crumbs, Berries

(6) (9)

BAKED ALASKA (V)

Vanilla ice cream, Victoria sponge, (3) (6) (9)

CHEESE BOARD (V) (SUPPLEMENT OF 3)

A cheese selection, Crackers, Chutney, Grapes

(3) (6) (9) (10)

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

Other symbols: (v) vegetarian, (p) pescatarian, (vg) vegan