AURUM

BAR & GRILL

STARTERS

Hummus 9
chicory
SE, PB

Calamari 11
lemon aoli
MO, E, G

Dynamite Prawns 13
sriracha mayo
CR, E, SD, S, G

Beef Tartar 15
sourdough bread, quail egg
E, G, SD, F

Burrata 9
heritage tomatoes,
salmorejo sauce
M, G, SD

Truffle Croquette 11
truffle mayo
E, G, M

Grilled Hallumi 8
chilli jam
M

Aubergine 9
goat cheese, cherry tomatoes,
piquillo pepper purée
VE, M, P, SD

MAINS

Chicken Shish 24
grilled tomato
and pepper, rice
G, M

Lamb Shish 28
grilled tomato
and pepper, rice
G, M

Mixed Grill 32
lamb, chicken, adana
kofte, lamb chop, rice
G, M

Lamb Sarma 24
smoked aubergine miso
yogurt, tomato sauce
G, M

Lamb Shoulder 25
baby onions, potato pave,
carrot purée , beetroot
M

Porchini Risotto 27
chives, parmesan
VE, M

Salmon 26
chicory
F, M, P

Duck Breast 26
pickled cherry,apricot pure,
shallot purée, confit duck croquettes
G, E, SD, M

THE JOSPER

Ribeye Steak 12 oz GF, SD 32
28 day dry aged, chunky chips, water cress

Sirloin Steak 12 oz GF, SD 30
28 day dry aged, chunky chips, water cress

Fillet Steak 8 oz M, SD 34
shallot purée, water cress, red wine jus, chunky chips

Cauliflower Steak M, N, SD 24
hazelnut cream , crispy onion, roasted hazelnut, potato pave

Sauces to choose from
peppercorn sause M, SD | red wine jus | béarnaise sauce E, M, SD

SIDES

Truffle Parmesan Chunky Chips M, VE 7.5 | Josper Roasted Veg PB 6 | Bitter Leaf Salad VE, SD 6 | Chunky Chips VE 6 | Broccoli PB 6

SUNDAY ROAST

Lamb | Beef | Chicken
yorkshire pudding, traditional roast vegetables, gravy sauce
M, G, E

VE VEGETERIAN | PB PLANT BASE | GF GLUTEN FREE

CE CELERY | M MILK | E EGGS | F FISH | G GLUTEN | L LUPIN | MO MOLLUSCS | MU MUSTRAD | N NUTS | CR CRUSTACEANS | SD SULPHUR DIOXIDE

For dietary requirements or food allergies, please speak to a member of our team for assistance.
All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill.

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