

AURORA

modern eatery

Two-course menu £24

Three-course menu £29 / Wine pairing £20 / Non-alcoholic pairing £15

Cheese course supplement £7

Petit fours supplement £5

All menu items are subject to change according to seasonality and availability.
All our food is prepared in a kitchen where nuts, gluten and other known allergens
maybe present. While we take caution to prevent cross-contamination, any product
may contain traces as our entire menu is produced in the same kitchen.
Please notify your server of any dietary requirements.

Bread

Parmigiano pao de queijo / raw milk cultured butter / fleur de sel

Starters

Scallop / XO sauce / taro leaves / fried lotus / lime

Asparagus escabeche / white miso / almonds / egg yolk

Chicken cacciatore ravioli / mushroom broth / hazelnut / kale

Main courses

Hake / caviar and plankton sauce / asparagus / confit potato

Truffle polenta / gorgonzola dolce / apple / candied walnut / orange and thyme

Pressed lamb shoulder / confit lemon / spinach vichyssoise / carrot

Cheese course

Desserts

Passion fruit foam / cucumber sorbet / Pimm's gel

Potato / caramel / coffee

Petit fours

with coffee or tea