

AURORA

modern eatery

Spring tasting menu

Amuse bouche

changing daily

Bread

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

First course

beer / yeast / alpine cheese / crispy shallots

Second course

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

or

asparagus / white miso escabeche / almonds / egg yolk

Third course

chicken cacciatore ravioli / mushroom broth / hazelnut

watercress oil / kale / fried button mushroom

or

"cjarsons" ravioli / pecorino / potato / parsley

Fourth course

pressed lamb shoulder / confit lemon yoghurt / spinach vichyssoise / carrot

or

truffle polenta / gorgonzola dolce / apple

candied walnuts / orange and lemon thyme

Cheese course

Fifth course

passion fruit foam / cucumber sorbet / Pimm's gel

or

potato / caramel / coffee

Petit fours

with coffee or tea

Five-course menu: £45

Cheese course supplement £7

Petit fours supplement £5

Wine pairing £40

Non-alcoholic drinks pairing £30

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.