

# THE AURA



## Starters

<b>Creamy lentil soup</b> with pheasant	£3.95
<b>Bouillabaisse</b> with crusty bread	£4.95
<b>Ham &amp; parsley terrine</b> with shallot & mustard vinaigrette	£4.95
<b>Home smoked venison</b> , sweet potato dauphinoise & tomato chutney	£5.95
<b>Fried courgettes</b> stuffed with spicy pork & chorizo, red pepper & herb dressing	£4.95
<b>Roasted jem squash</b> , dressed rocket & local goats cheese	£4.95
<b>Tuna ceviche</b> , salad shoots, herb cresses, yuzu dressing	£6.75
<b>Crab &amp; smoked salmon spring rolls</b> , chilli, ginger & basil dipping sauce	£5.75

## Mains

<b>Pan roasted baby turbot</b> , sautéed potatoes, wilted spinach, salsify and warm tomato dressing	£12.95
<b>Grilled sardines</b> with saffron & coriander, on toasted brioche with olive oil poached cherry tomatoes	£8.95
<b>Seared scallops</b> , carrot and cauliflower puree, Stornoway black pud and salad shoots	£15.95
<b>Dressed local crab</b> , potato and mustard salad, baby leaves	£9.75
<b>Butternut squash risotto</b> with chilli, lime & coriander, topped with candied aubergine	£8.25
<b>Roasted cherry tomato</b> , pecorino & confit onion tart, with dressed rocket	£8.25
<b>Baked beef, kidney &amp; cheese suet pud</b> , garlic mash, greens & mushroom sauce	£9.25
<b>Seared supreme, confit leg of guinea fowl</b> , colcannon potato cake & creamed lentils	£10.95
<b>Pan fried loin of venison</b> , lyonnaise potatoes, sautéed cabbage, pancetta & chestnuts	£15.95

## From our grill

<b>8oz Fillet</b> £19.95	<b>8oz Sirloin</b> £17.95	<b>10oz Ribeye</b> £14.95
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Served with homedried plum tomatoes, garlic & herb stuffed Portobello mushrooms, chunky chips, homemade ketchup & horseradish mayo.

**Cotê de boêuf** Served medium rare with roasted onions, courgettes, wild mushrooms & fondant potatoes £29.95

**12oz Pork Chop** Served with sautéed potatoes, poached leek and stilton sauce £10.95

**Whole Sea Bass** Stuffed with rosemary and garlic, served with honey roasted parsnips and chilli £12.95

## Sides £2.95

Sweet potato dauphinoise  
Sauté potatoes  
Chunky chips  
Roast parsnips  
Greens  
Rocket, olive and parmesan salad

## Dessert £4.95

Warm bitter chocolate tart & ivory ice cream  
Yesterdays croissant & butter pudding with sauce anglaise  
Honey parfait & caramelised kumkuats  
Thyme poached pear frangipane tart with crème faiche  
White chocolate and strawberry baked cheesecake  
A selection of local cheeses, homemade chutney and oat biscuits (add £2)

# White

Bin

1. **Armidale Estate Hill Grove Unoaked Viognier** *SE Australia, Australia*  
Spicy apricot leads an orchestra of tropical fruit.
2. **Cullinan View Chenin Blanc** *Robertson, South Africa*  
Peach slices layered between juicy pears.
3. **Nobilo Southern Rivers Sauvignon Blanc** *East Coast, New Zealand*  
Passion fruit, zest of gooseberry and wafts of grass.
4. **Armidale Estate Hill Grove Unoaked Chardonnay** *SE Australia, Australia*  
Tropical fruit salad with a spoonful of honey.
5. **Pinot Grigio delle Venezia Giulia Lumina** *Ruffino, Italy*  
Delicate, pear and apple sauce-scented refresher.
6. **Corte Vigna Pinot Grigio** *Pavia, Italy*  
Racy, crunchy green fruit with a floral flourish.

Bottle	175ml	250ml
£14.95	£3.90	£5.45
£13.95	£3.60	£4.95
£15.50	£3.95	£5.50
£14.95	£3.90	£5.45
£17.50	£4.45	£5.95
£13.95	£3.60	£4.95

# Red

Bin

7. **Veramonte Merlot Reserva** *Casablanca Valley, Chile*  
Juicy, dark brooding cherry and plum.
8. **Armidale Estate Hill Grove Unoaked Shiraz** *SE Australia, Australia*  
Spicy, warming blackcurrant and bramble fruit ensemble.
9. **Monte Verde Cabernet Sauvignon** *Central Valley, Chile*  
Spicy apricot leads an orchestra of tropical fruit.
10. **Altozano Tempranillo-Shiraz de Castilla** *W Australia, Australia*  
A cherry and plum experience.
11. **Houghton Private Bin Shiraz** *SE Australia, Australia*  
Delicious hints of black berries with warm, gently spiced vanilla cream.
12. **Don Jacobo Crianza Rioja Tinto** *Bodegas Corral, Spain*  
Layered vanilla cream with ripe ready-to-burst red berries.

Bottle	175ml	250ml
£16.25	£4.10	£5.75
£14.95	£3.90	£5.45
£13.95	£3.60	£4.95
£17.25	£4.40	£5.75
£22.95	£5.70	£8.00
£15.95	£3.95	£5.50

# Rosé

Bin

13. **Don Jacobo Rioja Rosado** *Bodegas Corral, Spain*  
Vibrant and vivacious, just picked freshness.
14. **Corte Vigna Pinot Grigio Rosé** *Pavia, Italy*  
Deliciously light, strawberry freshness.
15. **Cullinan View Chenin Blanc Rosé** *Robertson, South Africa*  
Vibrant, beautifully ripe summer fruit.

Bottle	175ml	250ml
£16.95	-	-
£14.95	£3.90	£5.45
£12.95	-	-

# Connoisseur Selection

Bin

16. **Nobilo Icon Series Sauvignon Blanc** *Malborough, New Zealand*  
Attention grabbing gooseberries. Hints of nettle leaves.
17. **Sonoma-Cutrer Sonoma Coast Chardonnay** *U.S.A.*  
Fine white 'Burgundy' California style.
18. **Chablis Paul Deloux** *France*  
Lively, mouth-watering, flinty freshness with floral hints.
19. **Don Jacobo Rioja Reserva** *Bodegas Corral, Spain*  
Attention-seeking cheeky cherries, wantonly soaking in creamed vanilla.
20. **Nobilo Icon Series Pinot Noir** *Malborough, New Zealand*  
Ripe cherries and plums on a velvet cushion.
21. **Barolo I Siglati** *S. Orsola, Italy*  
Blooming violets and ripe black cherries encased in a powerful richness.

Bottle	175ml	250ml
£25.00		
£27.00		
£22.95		
£22.95		
£25.00		
£29.00		

# Champagne Sparkling Wine

Bin

22. **G.H. Mumm Cordon Rouge Brut**  
Full and rich with a hint of crispness.
23. **G.H. Mumm Cordon Rouge Rosé**  
Clear cut salmon pink colour. Think strawberries, red summer fruits and a wee bit caramel and vanilla.
24. **Perrier-Jouët Grand Brut**  
Light yet lingering. Elegant yet full of elaborate fruity bubbles.
25. **Perrier-Jouët Belle Epoque Brut**  
Striking finesse, bubbles bursting to escape.
26. **Prosecco Al Spago Frizzante Il Cortigiano** *Fratelli Martini, Italy*  
Crisp subtle fresh fizz.

Bottle	125ml
£34.95	£6.95
£39.95	-
£42.50	-
£149.95	-
£18.95	£3.95