

Aulis London Menu

Boltardy beetroot tartlet
with preserved blackcurrants,
chalk Stream trout cured in lakes
distillery gin

Truffle pudding caramelised in birch,
topped with Corra Linn and douglas fir

Salted and smoked cod,
aerated Green Magic broccoli and pickles

Raw Belted Galloway beef in coal oil,
pumpkin seed, fermented cucumber
and kohlrabi

Orkney scallops with pineapple weed jelly,
buttermilk sauce and pike perch roe

Seaweed Custard with
preserved elderflower,
morels and roasted beef broth

Pressed Fuseau artichoke
with Isle of Mull,
Sweetened juices and young shoots

Newlyn Market Monkfish,
fermented black garlic cloves,
grilled brassicas and sea lettuce sauce

Herdwick Lamb from Cumbria,
red baron onions,
sauce made from the roasted bones and fats

Frozen Tunworth cheese with malt crumb,
forced Yorkshire rhubarb and lemon thyme

Chamomile cake and cobnut cream,
candied pumpkin and sea buckthorn
infused with marigold

Aulis
Meadowsweet mousse,
diced granny smith apples,
juices infused with gooseberries

Heather honey tartlet

Kendal mint cake

Scots Pine doughnut