



AURA

CHAMPAGNE BAR

Welcome to a haven in the heart of
London Heathrow Terminal 3 - a place
for quiet celebration and exquisite
indulgence, where every sip of
champagne elevates your journey

BREAKFAST

served until 11am

BREAKFAST PLATES

Continental Breakfast 30.00

A selection of classic charcuterie, Severn & Wye smoked salmon, avocado, Barber's 1833 Vintage Reserve Cheddar, fresh fruit and croissant with strawberry conserve 1259 kcal
Includes a hot drink of your choice

Severn & Wye Smoked Salmon

Cold-smoked over oak for a silky texture and fresh flavour. Served with toasted sourdough and butter, plus your choice of:

Scrambled egg 635 kcal 22.00

Cream cheese, radish and dill 373 kcal 21.00

Smashed avocado, radish and dill 598 kcal 23.00

Add a 5g spoon of Exmoor caviar 18.00

Smoked 13 kcal | Salted 13 kcal

Fruit Salad *vg ng* 12.00

Sweet and juicy - fresh mango, blueberries and strawberries served with creamy Greek-style coconut yoghurt 383 kcal

Toast & Butter *v* 4.50

Two slices of toasted sourdough, served with strawberry conserve 625 kcal *v*
Swap to GF toast -13 kcal *v ng*

Croissant with Butter & Strawberry Conserve 721 kcal *v* 4.50

Freshly Baked Pastries *v* 4.50

Ask your server for the selection available today

Start your day with a sparkle

We recommend the below as a perfect pour to complement any breakfast plate - or see our full champagne selection to choose your own pairing!

Veve Clicquot Brut Yellow Label NV

apple, brioche, silky

125ml | 28.00

Bottle | 150.00

Taittinger Brut Réserve NV

lively, fruity, toasty

125ml | 23.00

Bottle | 110.00



Adults need around 2000 kcal a day.

BREAKFAST COCKTAILS

Bloody Mary 16.50

A spicy infusion of Grey Goose vodka, tomato juice with fresh lemon, Worcestershire sauce, celery, salt and pepper
Can be made virgin on request - just ask 55 kcal 10.00

White Peach Bellini 20.50

Taittinger Brut Réserve NV, white peach purée

Mimosa 20.00

Taittinger Brut Réserve NV, orange juice

Espresso Martini 14.50

Grey Goose, Kahlúa, Aura house blend
double espresso, vanilla

THE MORNING EDIT

Fruit Juice 6.50

Fresh Orange Juice 127 kcal | Fresh Apple Juice 160 kcal

Cranberry Juice Drink 19 kcal 5.50

Still Water 0 kcal | Sparkling Water 0 kcal 3.90

Please see the drinks page for our full range of soft drinks and juices

HOT DRINKS

Americano 12 kcal 4.90

Double Espresso 1 kcal 4.90

Double Macchiato 11 kcal 4.90

Latte 145 kcal 5.25

Cappuccino 134 kcal 5.25

Flat White 97 kcal 5.25

Mocha 186 kcal 5.50

Tea 0 kcal 4.90

English Breakfast | Camomile | Darjeeling
Green Tea & Mint | Peppermint

Hot Chocolate & Cream 300 kcal 4.75

Add a flavoured syrup 0.60

Caramel 81 kcal | Vanilla 84 kcal

Decaf and oat alternatives available on request

MAINS

served from 11am

LIGHTER

Seafood Cocktail 19.50

Severn & Wye smoked salmon, king and cold water prawns in a Bloody Mary cocktail sauce*, served with lettuce, fresh avocado and toasted sourdough 543 kcal

Mediterranean Plate ✓ 14.50

Red pepper hummus, feta cheese and tomato salsa with harlequin olives, radish, toasted flatbread and fresh herbs 819 kcal

Hot Honey Burrata ✓ *ng* 15.00

Creamy burrata and herby tomato salsa with a hot honey and balsamic glaze 425 kcal

OPEN SANDWICHES

Served on toasted sourdough

Smashed Avocado & Feta ✓ 14.50

Served with radish and chilli oil 510 kcal

Swap to GF toast -7 kcal ✓ *ng*

Prawn & Avocado 18.50

King and cold water prawns in a Bloody Mary cocktail* sauce, topped with fresh avocado, lettuce, chilli oil, olive oil and fresh herbs 530 kcal

Smoked Salmon & Cream Cheese 26.00

Your choice of smoked salmon with cream cheese, cornichon and topped with dill

Gin-Cured 576 kcal | **Classic Severn & Wye** 493 kcal

Swap to GF toast -7 kcal *ng*

CAVIAR MENU

EXMOOR CAVIAR

Served with irresistibly crunchy mini toast

30g Smoked 110.00

Laced with gently smoked pure caviar oil, the beautiful light smoke complements the rich saltiness perfectly 170 kcal

30g Cornish Salted Baerii 110.00

High mineral Cornish salt gives this caviar a flavour like no other. A luxurious texture and very creamy finish 170 kcal

**Add a 5g spoon of Exmoor caviar
to any seafood dish 18.00**

Smoked 13 kcal | Salted 13 kcal

SEAFOOD SPECIALITIES

Severn & Wye Smoked Salmon 26.00

Cold-smoked over oak for a silky texture and fresh flavour. Served with toasted sourdough and butter 456 kcal

Gin-Cured Salmon 26.50

Carefully sliced from a cold-smoked whole side fillet and delicately coated with gin and coriander. Served with toasted sourdough and butter 539 kcal

Line-Caught Tuna Fillet *ng* 39.00

Ortiz Bonito del Norte white tuna fillet and hand-filleted Cantabrian anchovies lightly coated in a mayonnaise dressing, served with olives, samphire and a mixed tomato, pickled red onion and cucumber dressed salad 653 kcal

Loch-Reared Rainbow Trout 24.00

Sourced from Scotland, generously sliced and served with toasted sourdough and butter

Swap to GF toast 115 kcal *v ng*

Hot-Smoked Over Oak 432 kcal

Cold-Smoked with Orange, Fennel Pollen & Dill 498 kcal

Potted Smoked Trout 22.00

Oak-smoked trout seasoned with herbs and fresh lemon, delicately set in butter for the ultimate indulgence with every creamy, melt in the mouth bite. Served with toasted sourdough 388 kcal

Seafood Tasting Plate 60.00

A curated selection that's big on flavour - tasting portions of orange & fennel pollen smoked trout, Severn & Wye smoked salmon, Ortiz white tuna fillet, rock oysters and king prawns, served with toasted sourdough and butter 284 kcal

Colchester Rock Oysters *ng*

Sourced from Colchester Oyster Fishery, supplier of fine seafood. Served over ice with shallot vinegar and Tabasco.

Choose:

6x 463 kcal 30.00 | 12x 907 kcal 57.00

*Contains alcohol.

For allergen information please visit restaurantallergens.com/aura



DRINKS

Whilst you decide...

Mixed Harlequin Olives *vg vg* 7.00

Pitted and marinated in spiced and herb oil 106 kcal

POP, CLINK, FIZZ

CLASSIC CHAMPAGNE



**Veve Clicquot Brut
Yellow Label NV
Champagne, France**

apple, brioche, silky

125ml **28.00** | Bottle **150.00**

**Taittinger Brut Réserve NV
Champagne, France**

lively, fruity, toasty

125ml **23.00** | Bottle **110.00**

**Perrier-Jouët Grand Brut NV
Champagne, France**

pear, citrus, balanced

125ml **26.00** | Bottle **145.00**

**Laurent-Perrier Cuvée
Rosé Brut NV**

Champagne, France

strawberry, grapefruit, creamy

125ml **29.50** | Bottle **175.00**

PROSECCO & BUBBLES

**Chapel Down Reserve NV
Kent, England**

elderflower, green apple, zesty

125ml **14.00** | Bottle **60.00**

**Il Baco da Seta Prosecco
Veneto, Italy**

creamy, orchard, peach

125ml **11.00** | Bottle **55.00**

Wild Life Botanicals Sparkling

Low alcohol bubbles with benefits - refreshing
and dry with notes of Sauvignon Blanc

0.5% ABV | 50 kcal

200ml **11.00**

FROM THE VINE

WHITE

175ml | 250ml | Bottle

- Leefield Station,**
Sauvignon Blanc,
Marlborough, New Zealand
vibrant, zesty, herbal
10.50 | 15.00 | 42.00
- Vinuva,**
Pinot Grigio,
Venezie, Italy
organic, light-bodied, fruity, refreshing
9.50 | 13.50 | 39.00
- Journey's End Haystack,**
Chardonnay,
Coastal Region, South Africa
classic, citrus, melon
11.50 | 16.50 | 47.00
- Petite Ronde,**
Picpoul de Pinet,
Languedoc-Roussillon, France
citrus, mineral, stone fruit
12.50 | 17.00 | 50.00
- Icauna,**
Chablis,
Bourgogne, France
mineral, citrus, fresh
16.50 | 21.00 | 63.00
- Domaine Fouassier Clos Paradis,**
Sancerre,
Loire Valley, France
organic, elegant, mineral, citrus
17.50 | 22.00 | 70.00

RED

175ml | 250ml | Bottle

- Les Nuages,**
Pinot Noir,
Loire Valley, France
redcurrant, smooth, sweet spice
12.50 | 17.00 | 50.00

ROSÉ

175ml | 250ml | Bottle

- Marchesi Ervani,**
Pinot Grigio Rosato,
Venezie, Italy
floral, summer fruits, delicate
11.50 | 15.50 | 41.00
- Château de Berne,**
'Esprit Méditerranée',
Méditerranée, France
provence style, pale, summer fruits
12.00 | 16.25 | 44.00

125ml available on request

COCKTAILS

Bloody Mary 16.50

A spicy infusion of Grey Goose, tomato juice with fresh lemon, Worcestershire sauce, celery, salt and pepper

Can be made virgin on request - just ask 55 kcal 10.00

Espresso Martini 14.50

Grey Goose, Kahlúa, Aura house blend double espresso, vanilla

Champagne favourites

White Peach Bellini 20.50

Taittinger Brut Réserve NV, white peach purée

Mimosa 20.00

Taittinger Brut Réserve NV, orange juice

Kir Royale 21.00

Taittinger Brut Réserve NV, crème de cassis

French 75 21.00

Taittinger Brut Réserve NV, Tanqueray, lemon, sugar syrup

Aperol Spritz 13.50

Aperol, Prosecco, soda

Hugo Spritz 13.50

St-Germain elderflower liqueur, Prosecco, soda

Elderflower Orchard Fizz 9.00

No alcohol. Cloudy apple, lemon and sparkling elderflower 64 kcal

Adults need around 2000 kcal a day.

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BEER & CIDER

Peroni Nastro Azzurro Lager 7.00

Noam Unfiltered 9.25
Bavarian Premium Lager

Peroni Nastro Azzurro 0.0% 6.50
Non-alcoholic beer 139 kcal

ON THE ROCKS

*A double measure of one of
our premium spirits over ice*

Grey Goose Vodka 14.00

Bumbu Original Rum 14.00

Hennessey VS Cognac 14.00

Three Wood Single Malt Scotch Whisky 14.00

Patrón Silver 100% Agave Tequila 12.50

Salcombe Gin Rosé Sainte Marie 13.00
with a Fever-Tree tonic +3.00

Explore our full spirits range — simply ask your server for information

SOFT DRINKS

Coca-Cola 330ml 137 kcal 5.00

Diet Coke | Coke Zero 330ml 1 kcal 4.80

Sprite Zero 330ml 3 kcal 4.80

San Pellegrino 330ml 4.50
Limonata 77 kcal | Aranciata 67 kcal

Fever-Tree Softs 275ml 4.50
Raspberry Lemonade 50 kcal | Sparkling Elderflower 50 kcal

Ginger Ale 200ml 40 kcal 3.00

Ginger Beer 200ml 44 kcal 3.00

Fruit Juice 6.50
Fresh Orange Juice 127 kcal | Fresh Apple Juice 160 kcal

Cranberry Juice Drink 19 kcal 5.50

Still Water 0 kcal | Sparkling Water 0 kcal 3.90

HOT DRINKS

Americano 12 kcal **4.90**

Double Espresso 1 kcal **4.90**

Double Macchiato 11 kcal **4.90**

Latte 145 kcal **5.25**

Cappuccino 134 kcal **5.25**

Flat White 97 kcal **5.25**

Mocha 186 kcal **5.50**

Tea 0 kcal **4.90**

English Breakfast | Camomile | Darjeeling
Green Tea & Mint | Peppermint

Hot Chocolate & Cream 300 kcal **4.75**

Add a flavoured syrup **0.60**

Caramel 81 kcal | Vanilla 84 kcal

Decaf and oat alternatives available on request

v Vegetarian. **vg** Vegan.

ng Made with ingredients that do not intentionally contain gluten.

*Contains alcohol

If you have any food allergies or intolerances please speak to a member of the team before you order, and ask to see our interactive allergen guide with the 14 legally defined allergens. We take every care to prevent cross-contamination but can't guarantee your dish will be free from allergenic ingredients as our food and drinks are prepared in busy kitchens where cross-contamination may occur. Menu descriptions don't list all ingredients, and recipes are subject to change. Adults need around 2000 kcal per day. For full allergen and nutritional information visit tkmenus.com/aura.

Prices stated are GBP and include VAT at the current rate. All major credit cards and currencies accepted. Gratuities are discretionary and distributed 100% to our team. We welcome your feedback - email: guestexperience@trgplc.com or post: trgc, 5-7 Marshalsea Road, London, SE1 1EP www.trgconcessions.co.uk | 1125