

OPERA

— GRILL —

FESTIVE MENUS

GET CHRISTMAS ALL WRAPPED UP

Set Lunch

3 COURSES - £26.00

Available until 6th December, 12noon - 4pm

Celeriac & Apple Soup (v) (n)

Blue cheese, chestnuts

Blue Cheese, Chicory Pear & Walnut (v) (n)

Honey & mustard dressing

Angus Beef Tataki

Crispy kale, yuzu miso dressing

Smoked Chicken Liver Pâté

Rye toast, pickled cucumber

Mushroom Risotto (v)

Cheese wafer, truffle oil

Twice Cooked Baby Chicken

Chilli jam, kaffir lime leaf salt

Las Pampas | Argentina

Aberdeen Angus 150 days corn fed

Sirloin 200g (Supplement £3.00)

Teriyaki Arctic Salmon

Pickled onions

Triple cooked chips & roast heritage carrots to share (v)

Drunken Pineapple (v) | *Rum, plum wine, coconut sorbet*

Iced Banana Profiteroles (v) | *Salted caramel sauce*

Chocolate Delice (v) | *Honeycomb, lime sorbet*

Ice Cream (v) (n) | *Selection of homemade ice creams*

Wine

PRE-ORDER FROM OUR SELECTION OF WINES.

VISIT: [INDIVIDUALRESTAURANTS.COM](https://www.individualrestaurants.com)
FOR MORE DETAILS

Set Menu

3 COURSES - £37.00

Celeriac & Apple Soup (v) (n)

Blue cheese, chestnuts

Mushroom Risotto (v)

Cheese wafer, truffle oil

Smoked Chicken Liver Pâté

Rye toast, pickled cucumber

Dressed Isle of Man Crab

Rye toast, mayonnaise, lemon

Twice Cooked Baby Chicken

Chilli jam, kaffir lime leaf salt

Swordfish Steak

Heirloom tomato salad, chimichurri dressing

Butternut Squash & Goats Cheese Tart (v)

Duck egg, lemon & thyme butter sauce

Aberdeen Angus | British Isles

Native grass fed

Sirloin 275g (Supplement £3.00)

Lamb Chops (n)

Korean spices, pickled onions

Triple cooked chips & roast heritage carrots to share (v)

Drunken Pineapple (v) | Rum, plum wine, coconut sorbet

Iced Banana Profiteroles (v) | Salted caramel sauce

Chocolate Delice (v) | Honeycomb, lime sorbet

Colston Bassett Stilton (v) | Tunworth | Mayfield Swiss (v)

*Water biscuits, quince jelly, red grapes, pear,
celery, walnuts (n)*

All meat weights denoted are uncooked. (v) denotes vegetarian dishes, (n) denotes dishes containing nuts or traces of nuts. Due to the presence of nuts in our restaurants, there is a small possibility that nut traces may be found in any of our items. All prices are inclusive of VAT. There will be a discretionary 10% service charge for parties of 6 or more.

A La Carte

Celeriac & Apple Soup (v)(n) £5.50
Blue cheese, chestnuts

Mushroom Risotto (v) £8.75
Cheese wafer, truffle oil

Blue Cheese, Chicory, Pear & Walnut (v)(n) £10.00
Honey & mustard dressing

Angus Beef Tataki £9.00
Crispy kale, yuzu miso dressing

Smoked Chicken Liver Pâté £8.00
Rye toast, pickled cucumber

Dressed Isle of Man Crab £12.00
Rye toast, mayonnaise, lemon

Teriyaki Salmon £18.50
Pickled onions

Twice Cooked Baby Chicken £17.00
Chilli jam, kaffir lime leaf salt

Swordfish Steak £20.00
Heirloom tomato salad, chimichurri dressing

Butternut Squash & Goats Cheese Tart (v) £13.25
Duck egg, lemon & thyme butter sauce

Lamb Chops (n) £24.25
Korean spices, pickled onions

Aberdeen Angus | British Isles | Native grass fed £29.00
Fillet 225g

Aberdeen Angus | British Isles | Native grass fed £24.75
Sirloin 275g

- A SELECTION OF SIDES AVAILABLE -

Drunken Pineapple (v) | Rum, plum wine, coconut sorbet £7.00

Banana Soufflé (v) | Salted caramel sauce & ice cream
(Please allow 30 minutes) £7.00

Chocolate & Green Tea Pudding (v) | Ginger ice cream
(Please allow 30 minutes) £7.50

Iced Banana Profiteroles (v) | Salted caramel sauce £7.50

Chocolate Delice (v) | Honeycomb, lime sorbet £7.00

Ice Cream (v) (n) | Selection of homemade ice creams £6.00

Colston Bassett Stilton (v) | Tunworth | Mayfield Swiss (v)
*Water biscuits, quince jelly, red grapes, pear,
celery, walnuts (n)* £10.50
