

OPERA  
— GRILL —

*Join our*

**CHAMPAGNE &  
COCKTAIL CLUB**

*Our Champagne & Cocktail Club is exclusive to Club Individual members and allows you to enjoy some of our favourite cocktails and Champagnes, all day every day at amazing prices.  
Not a member yet? Just ask one of our team to sign you up.*

\*\*\*\*\*

*Join Club Individual today, our lifestyle rewards club. You will receive a minimum of 5% back on your card on everything you spend together with a £20 Welcome Dining Gift. In addition take advantage of many other club member privileges.*

# BY THE GLASS

## SPARKLING WINE

	125ml	Bottle
Prosecco Primo Brut, <i>Italy</i>	6.00	30.00
Henners Vintage Brut, <i>England</i>	9.50	41.25
Lallier, Grand Cru Grande Reserve Brut NV, <i>France</i>	9.75	50.00
Lallier, Premier Cru Rosé Brut NV, <i>France</i>	11.50	56.00



## WHITE WINE

	175ml	250ml	Bottle
Murviedro Fauno Blanco, <i>Spain</i>	5.25	7.25	19.50
Colombard Maison De Vigneron, <i>France</i>	5.75	7.75	22.00
Chenin Blanc False Bay 'Wild Yeast', <i>South Africa</i>	6.25	8.25	24.00
Chardonnay The Listening Station, <i>Australia</i>	6.75	8.75	25.25
Pinot Grigio Terrazze Della Luna, <i>Italy</i>	7.25	9.25	27.00
Vinho Verde Vila Nova, <i>Portugal</i>	7.50	9.50	27.50
Sauvignon Blanc Mokoblack, <i>New Zealand</i>	8.00	10.25	30.50
Gavi Del Comune Di Gavi 'Nuovo Quadro', <i>Italy</i>	8.75	12.25	36.25

## ROSÉ WINE

	175ml	250ml	Bottle
Pinot Grigio Blush Principato, <i>Italy</i>	7.00	9.00	24.75
Château St Marguerite, <i>France</i> 	7.25	10.50	32.25
Château Hermitage St Martin IKon, <i>France</i> 	8.75	11.75	34.75

## RED WINE

	175ml	250ml	Bottle
Murviedro Fauno, <i>Spain</i>	5.50	7.50	19.75
Cinsault 'Old Vine' Percheron, <i>South Africa</i>	6.00	8.00	24.00
Merlot Adobe Reserva, <i>Chile</i> 	7.00	9.00	26.25
Pinot Noir Le Fou, <i>France</i>	7.25	9.25	27.50
Barbera d'Asti Crocera, <i>Italy</i>	8.00	10.00	28.50
'Les Coteaux' Côtes Du Rhône Villages, <i>France</i>	8.25	10.25	29.50
Rioja Ontañón Ecológico, <i>Spain</i> 	8.50	10.50	31.00
Malbec Nieto Senetiner, <i>Argentina</i>	8.75	11.25	33.50

 Is made from grapes grown in accordance with principals of organic farming, which typically excludes the use of artificial chemical fertilizers, pesticides, fungicides and herbicides.

All wines listed by the glass are also available as a 125ml serve. Bottled beers are 330ml unless stated & all spirits are served in measures of 25ml unless stipulated or a 50ml serve is requested. Prices are inclusive of VAT.

# COCKTAILS

Twinkle	9.00
<b><i>Tony Conigliaro, The Lonsdale, London, 2002</i></b>	
<i>Finlandia vodka &amp; organic elderflower cordial with Eugène III Brut Tradition Champagne &amp; Fee Bros. lemon bitters</i>	
Lychee & Raspberry Daiquiri	8.50
<i>El Dorado 3yr demerara rum &amp; Kwai Feh lychee liqueur with juice of lime &amp; raspberry conserve</i>	
No Plum Intended	9.00
<i>Roku Japanese gin &amp; Akashi-Tai plum sake with Cynar &amp; The Bitter Truth grapefruit bitters</i>	
Eureka Lemon Marmalade Drop	9.00
<i>Chase Eureka lemon marmalade vodka &amp; Pierre Ferrand dry curaçao with juice of lemon, egg whites &amp; Fee Bros. lemon bitters</i>	
<i>(Egg whites are integral to the velvety texture of this cocktail, but on request, we would be more than happy to make it without)</i>	
Me & Mrs Jones	8.00
<i>Hayman's London dry gin &amp; St Germain elderflower liqueur with Aperol &amp; juices of lemon &amp; pink grapefruit</i>	
Vanilla Laika	8.50
<i>Stolichnaya vanilla vodka with French blackberry liqueur, lemon, blackberries &amp; juice of apple</i>	
Toreador	8.50
<b><i>William J Tarling, Café Royale Cocktail Book, 1937</i></b>	
<i>Tapatio blanco tequila with The Bitter Truth apricot liqueur, juice of lime &amp; Fee Bros. peach bitters</i>	
Friends with Benefits	8.75
<i>Finlandia vodka with peach, raspberries, passion fruit, lemon &amp; pomegranate</i>	
Strawberry & Watermelon Mojito	8.75
<i>Bacardi Carta Blanca, watermelon &amp; strawberries with mint, lime &amp; Fever-Tree soda</i>	
Porn Star	10.25
<b><i>Douglas Ankrah, Townhouse, Knightsbridge, London, 2002</i></b>	
<i>Stolichnaya vanilla vodka &amp; passion fruit with juice of pineapple &amp; lemon accompanied by a baby glass of Prosecco Primo</i>	
Southside	8.50
<i>Hendrick's gin with mint, sugar &amp; juice of lime</i>	

Some of our cocktail ingredients may contain allergens, please flag any allergies at the ordering stage.

# COCKTAILS

Vanilla Vodka-Espresso	8.50
<i>Stolichnaya vanilla vodka &amp; Fair organic coffee liqueur with fresh espresso</i>	
Bramble	8.50
<b>Dick Bradsell, Fred's Club, Soho, London, 1984</b>	
<i>Bombay Sapphire gin with juice of lemon, gomme &amp; drizzled with French blackberry liqueur</i>	
Pear & Elderflower Bellini	8.00
<i>Prosecco Primo stirred with puréed pears &amp; organic elderflower cordial</i>	
East 8 Hold Up	8.50
<i>Finlandia vodka &amp; Aperol with passion fruit, lime &amp; pineapple</i>	
Gin & Basil Smash	8.50
<b>Jorg Meyer, Le Lion, Hamburg, 2008</b>	
<i>Hendrick's gin with basil, sugar &amp; juice of lemon</i>	
Mandarin Mimosa	9.00
<i>Mandarine Napoleon &amp; Eugène III Brut Tradition Champagne with freshly squeezed juice of orange</i>	
Gin & Pear It	8.75
<i>Bombay Sapphire gin with lemon, kiwi &amp; pear nectar</i>	
Spicy Fifty	8.50
<b>Salvatore Calabrese, The Fifty St James Club, Mayfair, London, 2004</b>	
<i>Stolichnaya vanilla vodka &amp; organic elderflower cordial with honey &amp; juice of lime, spiced with Thai birds-eye chillies</i>	
Vanity Project	8.50
<i>Hendrick's gin &amp; Lanique rose spirit liqueur with raspberries, lemon, sugar &amp; egg whites</i>	
<i>(Egg whites are integral to the velvety texture of this cocktail, but on request, we would be more than happy to make it without)</i>	
French Martini	8.75
<i>Grey Goose vodka &amp; Chambord liqueur with juice of pineapple</i>	
Gun Metal Blue	8.75
<b>Nick Bennett, Porchlight, 217 Eleventh Avenue, New York City, 2016</b>	
<i>Illegal mezcal joven &amp; blue curaçao with peach, cinnamon &amp; juice of lime</i>	
Monkey Business	9.50
<i>Woodford Reserve Bourbon &amp; Amaro Nonino with Ancho chile liqueur, banana &amp; aromatic bitters</i>	

# GIN & TONICS

## FROM AROUND THE WORLD

*Celebrate the 'Ginaissance' with us at Opera Grill with some of our favourite craft gins from around the globe – all accompanied by your choice of Fever-Tree tonic and citrus and herbs to accentuate their botanical signatures.*

Hayman's London Dry <i>England</i>	6.25
Malfy <i>Italy</i>	6.50
Bombay Sapphire <i>England</i>	6.50
Hendrick's <i>Scotland</i>	6.50
Martin Miller's <i>England</i>	6.50
Hayman's Gently Rested <i>England</i>	6.50
Roku <i>Japan</i>	6.75
Gin Mare <i>Spain</i>	6.75
G'Vine Floraison <i>France</i>	6.75
Sipsmith 'Lemon Drizzle' <i>England</i>	6.75
Death's Door <i>USA</i>	6.75
Rutte celery gin <i>Holland</i>	6.75
Whitley Neill rhubarb & ginger <i>England</i>	6.75
Empress 1908 <i>Canada</i>	6.75
Tanqueray 10 <i>England</i>	7.00
Monkey 47 <i>Germany</i>	7.00

### THE STORIED HISTORY OF THE G&T

*The origin of our nation's favourite libation can be traced back to 1857 when the British crown took governance of India. As Brits made their way to the Indian subcontinent, early immigrants struggled with the ravages of malaria in the tropical climate and scurvy during the long sea journeys. Tonic water and its defining ingredient – quinine, became an essential part of Britain's colonialism and it didn't take long for resourceful Brits to realise that the addition of gin, ice and citrus was the perfect way to not only temper the bitterness, but actually make it extremely drinkable!*

# DIGESTIF

## WHISK(E)Y

### JAPAN

Nikka All Malt	4.75
Nikka from the Barrel	5.50
Hibiki Japanese Harmony	6.00
Hakushu Distiller's Reserve	6.25
Yamazaki Distiller's Reserve	6.50
Nikka Miyagikyo Single Malt	7.25

### AMERICA & CANADA

Buffalo Trace	4.00
Canadian Club	4.25
Jack Daniel's	4.25
Maker's Mark	4.50
Woodford Reserve	4.75
Jack Daniel's Single Barrel	4.75

### SINGLE MALT SCOTCH

Highland Park 12yr	5.00
Macallan Gold Select	5.00
Glenfiddich 12yr	5.00
Auchentoshan 3 Wood	5.00
Laphroaig 10yr	5.00

### BLENDED SCOTCH

The Famous Grouse	4.25
Monkey Shoulder	4.50
Johnnie Walker Black Label	4.50
Tullamore Dew (Ireland)	4.25

### COGNAC & ARMAGNAC

Courvoisier VS	4.25
Remy Martin VSOP	4.50
Armagnac Baron De Sigognac VSOP	4.75
Remy Martin XO	13.00

### AMARI

Cynar	5.25
Amaro Montenegro	5.75
Fernet Branca	6.00
Amaro Nonino	6.25

All wines listed by the glass are also available as a 125ml serve. Bottled beers are 330ml unless stated & all spirits are served in measures of 25ml unless stipulated or a 50ml serve is requested. Prices are inclusive of VAT.

# DRAUGHT BEER

		Half	Pint
Moretti <i>Italy</i>	abv 4.6%	3.00	5.25
Amstel <i>Netherlands</i>	abv 4.1%	3.00	5.25
Thornbridge AM:PM <i>England</i>	abv 4.5%	3.00	5.25

# BOTTLED BEER & CIDER

Beer Lao <i>Laos</i>		abv 5.0%	4.50
Pacifico Clara <i>Mexico</i>		abv 4.5%	4.50
Estrella Daura (Gluten free) <i>Spain</i>		abv 5.4%	4.75
Tiger <i>Singapore</i>		abv 4.8%	4.75
Peroni Nastro Azzurro <i>Italy</i>		abv 5.1%	4.75
Kirin Ichiban <i>Japan</i>		abv 5.0%	4.75
Founder's All Day IPA <i>USA</i>   355ml		abv 4.7%	4.75
Guinness Original <i>Ireland</i>		abv 4.2%	4.75
Einstock Olgerd White Ale <i>Iceland</i>		abv 5.2%	5.25
Golden Sheep Ale <i>England</i>   500ml		abv 4.7%	5.50
Becks Blue Alcohol Free <i>Germany</i>   275ml		abv 0.0%	3.25
Magner's Irish Cider <i>Ireland</i>   568ml		abv 4.5%	5.50
Rekorderlig Strawberry & Lime Cider <i>Sweden</i>   500ml		abv 4.0%	5.50

# SOFT DRINKS

Juices By Pago		3.00
Premium Mixers By Fever-Tree		3.00
Coke / Diet-Coke		3.25
Sparkling Pressés By Bottle Green		3.25
Gosling's Ginger Beer		3.25
Red Bull		4.00
Freshy Squeezed Orange Juice		4.00

All wines listed by the glass are also available as a 125ml serve. Bottled beers are 330ml unless stated & all spirits are served in measures of 25ml unless stipulated or a 50ml serve is requested. Prices are inclusive of VAT.



# HOT DRINKS

## LOOSE LEAF TEA

*Our loose leaf teas are exclusively blended for Opera Grill. Ask a member of our team to guide you through our extensive range of fine teas from China, Japan & India.*

.....

The Royal Lady Grey	2.75	Darjeeling	2.75
English Breakfast	2.75	Chun Mee (Green)	2.75
Peppermint	2.75	Lapsang Souchong	2.75
Chamomile	2.75	Chai Spice	2.75
Dragon Phoenix Pearl (Jasmine)	2.75	Red Berries	2.75

## COFFEE

*Illy uses a unique combination of 9 of the finest varieties of arabica coffee beans sourced from around the world & blended to perfection.*

.....

Espresso	3.00	Caffè Mocha	3.50
Large Espresso	3.50	Americano	3.00
Cappuccino	3.50	Macchiato	3.00
Caffè Latte	3.50	Flat White	3.25

### LIQUEUR COFFEES

.....

*From £7.00*

Ask your server for more information on our range of liqueur coffees.

# BAR FOOD

## SHARING

Freshly baked bread (v) <i>Salted butter</i>	3.75
Giant Apulian Cerignola olives (v)	4.25
Grilled flatbread <i>Pea hummus, crudites, feta cheese, pine nuts (v)(n)</i>	7.00
Asian platter <i>Crispy duck pancakes, tempura king prawns, lotus root crisps, chicken yakitori, fried squid, baby back ribs</i>	26.00

## SMALL PLATES

Maldon Rock or Blackwater wild oysters <i>Bloody Mary or classic</i>	<i>each</i> 2.75
Poke sashimi tuna <i>Avocado, edamame beans, sesame</i>	10.50
Steak tartare <i>Sourdough toast, free range egg yolk</i>	10.00
Yellowfin tuna sashimi <i>Wasabi, pickled ginger, soy</i>	10.50
Angus beef tataki <i>Ginger ponzu, wasabi mayonnaise</i>	9.00
Chicken yakitori <i>Teriyaki, sesame</i>	8.50
Fried chilli squid <i>Crispy kale, chipotle mayonnaise</i>	9.00
Tempura king prawns <i>Chilli jam</i>	10.00

## SANDWICHES

*Available 12noon - 6pm*

*Hand cut chips*

<b>Smoked Lancashire cheese</b>	8.50
<i>Onion relish, tomatoes, watercress, apple (v)</i>	
<b>Grilled chicken club</b>	9.00
<i>Smoked bacon, gem lettuce, tomato, free range egg</i>	
<b>Fillet steak</b>	15.00
<i>Caramelised onions, tomato, watercress, béarnaise</i>	

## BURGERS

*Butter bun, hand cut chips*

<b>Aberdeen Angus beef</b>	13.25
<i>Club sauce</i>	
<b>Spiced jumbo shrimp</b>	15.50
<i>Tartare sauce</i>	
<b>Halloumi cheese</b>	12.00
<i>Chipotle mayonnaise (v)</i>	
<i>Add cheese, bacon, avocado or fried duck egg</i>	<i>each 2.00</i>

## SALADS

<b>Crispy duck</b>	12.50
<i>Watercress, white radish, sesame, soy</i>	
<b>Chicken Caesar</b>	12.00
<i>Gem lettuce, bacon, croutons, Parmesan</i>	
<b>Somerset goats cheese</b>	12.50
<i>Beetroot, watercress, hazelnuts (v)(n)</i>	
<b>Isle of Man crab &amp; avocado</b>	15.25
<i>Gem lettuce, mayonnaise, lemon</i>	
<b>Superfood</b>	15.00
<i>Arctic salmon, quinoa, beetroot, quail's egg</i>	

(v) = vegetarian dish    (n) = may contain nuts

All our food is prepared in a kitchen where nuts, gluten & other allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy please let us know before ordering. Full allergen information is available. Please advise your server if you have any allergies or require information on ingredients in our dishes.

Some dishes may contain unpasteurised cheese. All prices are inclusive of VAT. There is a discretionary 10% service charge. \*Full terms & conditions on our website

