

GLUTEN FREE

SHARING

Giant Apulian
Cerignola olives (v) 4.25

RAW BAR

Oysters
Half dozen freshly shucked oysters

English Rocks 14.75

Native Oysters 19.75

STARTERS

Asparagus & duck egg 8.50
Chargrilled asparagus, poached
duck egg, truffle butter (v)

Tempura king prawns 10.00
Chilli jam, lime

Isle of Man scallops 11.75
Chorizo, broccoli,
romesco sauce (n)

Heritage beetroot
& buffalo ricotta 8.50
Apple, basil pesto, watercress,
toasted seeds (n)

SALADS

Chicken Caesar 12.00
Gem lettuce, bacon,
Parmesan

Somerset goats cheese 12.50
Beetroot, watercress,
hazelnuts (v) (n)

FISH & SHELLFISH

Black cod 27.50
Miso, pickled onions

Sea bass 19.75
Tikka spices or
simply grilled

Tuna au Poivre 20.75
House cut chips,
béarnaise sauce

Fish & chips 15.75
Mushy peas, lemon,
tartare sauce

Whole lobster 44.25
House cut chips,
béarnaise sauce

Fish of the day POA
Market fresh

CHARCOAL GRILL

FINE STEAKS

British Isles | Aberdeen Angus
& Hereford

*Native grass fed. Leaner than grain fed
with a fuller, beefier flavour, high in
essential omega 3 & 6*

Flat iron | 225g 16.75

Sirloin | 225g 21.75

Argentina | Las Pampas

*Free range Black Angus & Hereford. Reared
on the open grasslands of Las Pampas,
Argentinian beef has an intense sweet
flavour for which it is famous*

Rump | 250g 19.75

Ribeye | 225g 20.75

Fillet | 225g 26.75

USDA Prime | Creekstone Farms |
Kansas

*USA Pure bred Black Angus, 150 days corn
fed. Considered by connoisseurs as some of
the best beef in the world, a good balance
of flavour & tenderness*

Sirloin | per 100g 10.50

Australia | Rangers Valley Farm

*Pure bred Black Angus, 270 days corn fed.
Bred to the same expert standard as Kobe beef
with a marbling score of MB3+ making this
the most tender of steaks*

Ribeye | per 100g 11.00

Wild Scottish Venison | Argyllshire
Forest

*The finest wild red deer venison from
our friends the Churchill family. Low in fat,
wild venison is lean & tender with a delicate
gamey flavour*

Fillet | 225g 26.75

BUTCHER'S CUTS

*Native British breeds dry aged up to 35 days
with Himalayan salt - ideal for sharing.
House cut chips, choice of sauce*

Bone in prime rib | 800g 59.75

*One of the finest steak cuts, tender
with a wonderful rich flavour*

Porterhouse | 800g 59.75

*Sirloin on one side of the bone & fillet
on the other. Best of both worlds*

Chateaubriand | 450g 59.75

*The prized cut from the fillet head,
deliciously soft & tender, served with
roast tomato & mushrooms*

SAUCES & TOPPERS

*Béarnaise (v), truffle butter (v),
salsa verde (v) | each 1.00*

Half lobster 20.00 | Fried duck egg (v) 1.50

MEAT & POULTRY

Crispy duck 16.50
Honey roast apples

Tandoor lamb cutlets 24.25
Cardamom rice,
spiced tomato sauce (n)

VEGETARIAN

Wild mushroom risotto 12.75
Truffle oil, cheese wafer (v)

(v) denotes other vegetarian dishes on this menu

SIDES

Chargrilled broccoli, chilli, garlic (v) 4.75

Heritage roast carrots & parsnips (v) 4.50

Creamed spinach (v) 5.00

House cut chips (v) 4.00

Mash (v) 4.00

Roast potatoes, garlic, rosemary (v) 4.50

House salad (v) 4.50

DESSERTS

Crème brûlée 7.25
Orange, cinnamon (v)

CHEESE

Colston Bassett Stilton (v) 9.50
Tunworth | Smoked Lancashire (v)
Quince jelly, red grapes, walnuts (n)

PETIT FOUR

Chocolate & hazelnut 3.75
truffles (v)(n)

ICE CREAM & SORBET (v)

Salted caramel | Vanilla | Chocolate 5.50

Passionfruit | Pistachio (n)

Lime sorbet

LUNCH & EARLY EVENING MENU

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Everyday 12 noon – 6pm | See separate menu

1 Course – 12.75 | 2 Course – 17.75

3 Course – 22.75

(Not available in our music lounge on a Sunday)

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

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.

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

Opera AW18

OPERA

— GRILL —

At Opera Grill we serve internationally inspired classic dishes using outstanding ingredients. At the heart of our menu is our theatre charcoal grill & wood burning ovens. We only use lumpwood charcoal & sustainable wood from the English countryside, it's natural with no additives & imparts the most amazing flavour and aromas to our food. Specialising in the best steak cuts from around the world, provided by our very own butchers in Cheshire & showcased in our state of the art ageing room.