

# GLUTEN FREE

## SHARING

Giant Apulian  
Cerignola olives (v) 3.75

## RAW BAR

Maldon Rock oysters *each* 2.75  
*Bloody Mary or classic*

Blackwater wild  
oysters *each* 2.75  
*Bloody Mary or classic*

## STARTERS

Asparagus & duck egg 8.50  
*Charcoal grilled asparagus,  
poached duck egg, truffle butter (v)*

Tempura king prawns 10.00  
*Courgette flower, chilli jam*

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

Chicken yakitori 8.50  
*Teriyaki, sesame*

Fried squid & soft shell crab 9.50  
*Samphire, chipotle mayonnaise*

## SALADS

Superfood 15.00  
*Arctic salmon, quinoa,  
beetroot, quail's egg*

## MEAT & POULTRY

Barnsley lamb chop 23.00  
*Bubble & squeak*

## FISH & SHELLFISH

Yellowfin tuna 20.75  
*Salsa verde*

Black cod 27.50  
*Miso, pickled onions*

Whole lobster 37.00  
*Triple cooked chips, Béarnaise*

Fish of the day POA  
*Market fresh*

## VEGETARIAN

Spring vegetable risotto 12.75  
*Goats cheese, basil, lemon (v)*

(v) denotes other vegetarian dishes  
on this menu

## CHARCOAL GRILL

### FINE STEAKS

British Isles | Aberdeen Angus  
& Hereford

Sirloin | 225g 21.75  
Fillet | 225g 26.75

Argentina | Las Pampas

Ribeye | 225g 20.75

USDA Prime | Creekstone Farms  
Kansas

Onglet | 250g 19.50  
Sirloin | per 100g 10.50

Australia | Rangers Valley Farm

Rump | per 100g 9.00  
Ribeye | per 100g 10.50

Wild Scottish Venison  
Argyllshire Forest

Fillet | 225g 28.00

### BUTCHER'S CUTS

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

Bone in | per 100g 7.50  
prime rib

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

Porterhouse | per 100g 7.50  
*Sirloin on one side of the bone & fillet  
on the other. Best of both worlds*

Chateaubriand | 450g 59.50  
*The prized cut from the fillet head,  
deliciously soft & tender*

### SAUCES & TOPPERS

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

*Half lobster 18.50  
Jumbo shrimp 10.50  
Fried duck egg (v) 2.00  
Malbec onions (v) 2.50*

## SIDES

Chopped seasonal greens (v) 5.00

Heritage carrots, pancetta,  
peas, mint 4.50

Buttered spinach (v) 5.00

Mash (v) 4.00

New season potatoes,  
butter, mint (v) 4.50

Seasonal slaw (v) 4.00

House salad (v) 4.50

## DESSERTS

Mango soufflé 7.25  
*Yogurt sorbet (v)*

Drunken pineapple 7.25  
*Rum, plum wine, toasted coconut,  
coconut yogurt (v)*

Mascarpone crème brûlée 7.25  
*Raspberry & yuzu sorbet (v)*

## PETIT FOUR

Chocolate coated  
honeycomb (v) 3.75

## ICE CREAM & SORBET (v)

*Ice creams:* Salted caramel 5.25  
Vanilla | Chocolate  
Mango | Pistachio (n)  
White chocolate

*Sorbets:* Raspberry & yuzu 5.25  
Coconut | Yoghurt

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

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5% back on your card on everything you  
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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.

OPERA  
— GRILL —