

GLUTEN FREE

SHARING

Giant Apulian
Cerignola olives (v) 4.25

RAW BAR

Maldon Rock oysters *each* 2.75
Bloody Mary or classic

Blackwater wild
oysters *each* 2.75
Bloody Mary or classic

STARTERS

Spring vegetable soup 6.00
Peas, kale & basil (v)

Asparagus & duck egg 8.50
*Charcoal grilled 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)*

Fried chilli squid 9.00
Crispy kale, chipotle mayonnaise

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

SALADS

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

Chicken Caesar 12.00
Gem lettuce, bacon, Parmesan

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

Isle of Man crab & avocado 15.25
Gem lettuce, mayonnaise, lemon

FISH & SHELLFISH

Tuna au Poivre 20.75
House cut chips & béarnaise sauce

Sea bass 19.75
Tikka spices or simply grilled

Whole lobster 44.25
House cut chips, béarnaise

Fish & chips 15.75
*Mushy peas, lemon &
tartare sauce*

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 | 250g 19.75
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. 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 & mushroom*

SAUCES & TOPPERS

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

*Half lobster 20.00
Fried duck egg (v) 2.25*

MEAT & POULTRY

Lamb chops 23.00
Bubble & squeak

VEGETARIAN

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

SIDES

Chopped seasonal greens (v) 5.00

Heritage carrots, pancetta,
peas, mint 4.50

House cut chips (v) 4.00

Beer battered onion rings (v) 4.00

Buttered spinach (v) 5.00

Mash (v) 4.00

New potatoes,
butter, mint (v) 4.50

House salad (v) 4.50

DESSERTS

Mascarpone crème brûlée 7.25
Raspberry sorbet (v)

PETIT FOUR

Chocolate &
hazelnut truffles (v)(n) 3.75

ICE CREAM & SORBET (v)

Ice creams: 5.50

Salted caramel

Vanilla

Chocolate

Passionfruit

Pistachio (n)

Sorbets: 5.50

Raspberry

Lime

(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.

OPERA
— GRILL —