

SHARING

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

RAW BAR

Maldon Rock oysters <i>Bloody Mary or classic</i>	each 2.75
Blackwater wild oysters <i>Bloody Mary or classic</i>	each 2.75
Poke & sashimi tuna <i>Avocado, edamame beans, sesame</i>	10.50
Steak tartare <i>Sourdough toast, poached free range egg yolk</i>	10.00
Isle of Man scallops & sea bass ceviche <i>Dill, charred cucumber</i>	10.00
Yellowfin tuna sashimi <i>Wasabi, pickled ginger, soy</i>	10.50
Angus beef tataki <i>Crispy kale, yuzu miso dressing</i>	9.00
Yellowfin tuna tataki <i>Grapefruit ginger soy</i>	8.50

STARTERS

Spring vegetable soup <i>Peas, kale, basil, rye bread croutons (v)</i>	5.50
Asparagus & duck egg <i>Charcoal grilled asparagus, poached duck egg, truffle butter (v)</i>	8.50
Tempura king prawns <i>Courgette flower, chilli jam</i>	10.00
Isle of Man scallops <i>Chorizo, broccoli, romesco sauce (n)</i>	11.75
Chicken yakitori <i>Teriyaki, sesame</i>	8.50
Baby back ribs <i>Soy, mirin, lime</i>	12.75
Heritage beetroot & buffalo ricotta <i>Apple, basil pesto, smoked seeds (n)</i>	8.50
Fried squid & soft shell crab <i>Samphire, chipotle mayonnaise</i>	9.50

SALADS

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

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

Sirloin	225g	21.75
Fillet	225g	26.75

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

Ribeye	225g	20.75
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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

Onglet	250g	19.50
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

Rump	per 100g	9.00
Ribeye	per 100g	10.50

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	28.00
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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 prime rib	per 100g	7.50
<i>One of the finest steak cuts, tender with a wonderful rich flavour</i>		

Porterhouse	per 100g	7.50
<i>Sirloin on one side of the bone & fillet on the other. Best of both worlds</i>		

Chateaubriand	450g	59.50
<i>The prized cut from the fillet head, deliciously soft & tender</i>		

SAUCES & TOPPERS

Peppercorn, Béarnaise (v), truffle butter (v), salsa verde (v), anchovy hollandaise | each 1.00

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

BURGERS

Butter bun & triple cooked chips

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

MEAT & POULTRY

Crispy duck <i>Pak choi, broccoli, honey, sesame</i>	16.50
Beef bourguignon <i>Button mushrooms, onions, smoked bacon</i>	19.50
Skewered chicken souvlaki <i>Grilled flatbread, tzatziki</i>	17.00
Barnsley lamb chop <i>Bubble & squeak</i>	23.00

FISH & SHELLFISH

Teriyaki Arctic salmon <i>Pickled onions</i>	18.50
Sea bass <i>Charred tomato, lime, chilli, soy</i>	20.00
Yellowfin tuna <i>Salsa verde</i>	20.75
Black cod <i>Miso, pickled onions</i>	27.50
Whole lobster <i>Triple cooked chips, Béarnaise</i>	37.00
Fish of the day <i>Market fresh</i>	POA

VEGETARIAN

Mayfield Swiss cheese & spinach tart <i>Poached duck egg, truffle butter (v)</i>	13.25
Spring vegetable risotto <i>Goats cheese, basil, lemon (v)</i>	12.75

(v) denotes other vegetarian dishes on this menu

SIDES

Chopped seasonal greens (v)	5.00
Heritage carrots, pancetta, peas, mint	4.50
Asparagus, sweet soy, sesame (v)(n)	5.00
Truffle cauliflower cheese (v)	5.00
Buttered spinach (v)	5.00
Triple cooked chips (v)	4.00
Mash (v)	4.00
New season potatoes, butter, mint (v)	4.50
Seasonal slaw (v)	4.00
House salad (v)	4.50

SANDWICHES & CREAM TEA

Available 12 noon – 6pm | See separate menu
Selection of sandwiches, cakes & scones with clotted cream, jams & loose leaf tea

LUNCH & EARLY EVENING MENU

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)

ROAST SUNDAYS

Available 12 noon – 6pm | See separate menu
Herb roast chicken, slow roast beef or lamb, served with roast potatoes, seasonal vegetables, roasting gravy & Yorkshire pudding
(Not available in our music lounge)

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

Join our lifestyle rewards scheme, Club Individual today & receive a minimum of 5% back on your card on everything you spend together with a £20 welcome gift & enjoy many other club benefits

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 —

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