

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

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, 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

STARTERS

Spring vegetable soup <i>Peas, kale, basil, rye bread croutons (v)</i>	6.00
Asparagus & duck egg <i>Charcoal grilled asparagus, poached duck egg, truffle butter (v)</i>	8.50
Tempura king prawns <i>Chilli jam, lime</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 chilli squid <i>Crispy kale, chipotle mayonnaise</i>	9.00

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 tabbouleh, beetroot, quail's egg, toasted seeds</i>	15.00

SANDWICHES

Available 12 noon – 6pm | See separate menu

Grilled chicken club
Smoked Lancashire cheese, onion relish
Fillet steak, watercress, béarnaise
All served with house cut chips

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	250g	19.75
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. house cut chips, choice of sauce

Bone in prime rib	800g	59.75
<i>One of the finest steak cuts, tender with a wonderful rich flavour</i>		

Porterhouse	800g	59.75
<i>Sirloin on one side of the bone & fillet on the other. Best of both worlds</i>		

Chateaubriand	450g	59.75
<i>The prized cut from the fillet head, deliciously soft & tender, served with roast tomato & mushrooms</i>		

SAUCES & TOPPERS

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

Half lobster 20.00 | Fried duck egg (v) 2.25

BURGERS

Butter bun & house cut chips

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

Crispy duck <i>Pak choi, broccoli, honey, sesame</i>	16.50
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Beef bourguignon <i>Button mushrooms, onions, smoked bacon</i>	19.50
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Skewered chicken souvlaki <i>Grilled flatbread, tzatziki</i>	16.50
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Lamb chops <i>Bubble & squeak</i>	23.00
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FISH & SHELLFISH

Teriyaki Arctic salmon <i>Pickled onions</i>	18.50
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Sea bass <i>Tikka spices or simply grilled</i>	19.75
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Tuna au Poivre <i>House cut chips & béarnaise sauce</i>	20.75
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Fish & chips <i>Mushy peas, lemon & tartare sauce</i>	15.75
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Whole lobster <i>House cut chips, béarnaise</i>	44.25
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Fish of the day <i>Market fresh</i>	POA
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VEGETARIAN

Mayfield Swiss cheese & spinach tart <i>Poached duck egg, truffle butter (v)</i>	13.25
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Spring vegetable risotto <i>Goats cheese, basil, lemon (v)</i>	12.75
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(v) denotes other vegetarian dishes on this menu

SIDES

Chopped seasonal greens (v)	5.00
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Heritage carrots, pancetta, peas, mint	4.50
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Beer battered onion rings (v)	4.00
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Buttered spinach (v)	5.00
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House cut chips (v)	4.00
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Mash (v)	4.00
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New potatoes, butter, mint (v)	4.50
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House salad (v)	4.50
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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 or slow roast beef, served with roast potatoes, seasonal vegetables, roasting gravy & Yorkshire pudding

(Not available in our music lounge)

(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

— 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