

OPERA
— GRILL —

We aim to deliver outstanding guest service!
That's why 100% of all service charge
and tips left by our guests go to our people.

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

Raw Bar

OYSTERS

Kumomoto, Blackwater Wild or Maldon Oysters Each 2.75
Tabasco, yuzu miso dressing or Bloody Mary

TIRADITO

Salmon 9.00
Avocado, cucumber, coriander

Yellowfin Tuna 11.50
Yuzu truffle dressing

CEVICHE

Seabass & Scallops 10.00
Samphire, dill, burnt cucumber

Yellowfin Tuna 11.75
Sesame seeds, shrimp cracker

TARTAR

Salmon (n) 12.75
Avocado, caviar, rice cracker

Angus Beef Fillet Steak 14.50
Egg yolk, shallots, Worcestershire sauce, rye toast

TATAKI

Yellowfin Tuna 8.50
Grapefruit ginger soy

Angus Beef 9.00
Crispy kale, yuzu miso dressing

SASHIMI

Yellowfin Tuna 10.50
Wasabi, pickled ginger, soy

CAVIAR

Oscietra 30g 29.00

Beluga 30g 76.25

Cerignola Olives (v)	3.75
Pain De Campagne (v)	3.75
Normandy butter	
Roast Butternut Squash Hummus	6.00
Pomegranate molasses, toasted seeds, coriander, crisp flat bread	

CHARCUTERIE & CHEESE

Choose any 3 for 15.75 or 5 for 26.25

Served with pickled cucumber, balsamic onions, rye toast

Charcuterie	Cheese
Coppa di Parma	Burrata
Jamon Iberico Bellota (2.25 supplement)	Colston Bassett Stilton (v)
Bresaola	Tunworth
Truffle salami	Mayfield Swiss (v)
Parma ham	Buffalo Ricotta

Wood Roast Baby Beets (n)	8.50
Buffalo ricotta, watercress, smoked seeds	

Smoked Salmon, Severn & Wye '12 Hour Smoke'	10.00
Crème fraîche, lemon, rye toast	

Wild Red Prawn Cocktail	12.00
Marie Rose sauce	

Dressed Isle of Man Crab	12.00
Rye toast, mayonnaise, lemon	

Smoked Chicken Liver Pâté	8.00
Rye toast, pickled cucumber	

Seafood Platter (to share) <i>Please allow 20 minutes</i>	42.00
Kumomoto, Blackwater Wild,	Yellowfin tuna Sashimi
Maldon oysters	Wild red prawns
Yellowfin tuna, sea bass	Isle of Man crab
& scallops ceviche	Scottish langoustines

Served with a whole lobster	78.75
--	-------

Cold Counter

Hot Plates

Celeriac & Apple Soup (v) (n)	5.50
Blue cheese, chestnuts	
Charcoal Grilled Asparagus (v)	8.50
Poached duck egg, truffle butter	
Mushroom Risotto (v)	8.75
Cheese wafer, truffle oil	
Tempura	10.00
King prawns, padron peppers, soy	
Isle of Man Scallops	11.75
Thermidor sauce	
Chicken Yakitori	8.50
Teriyaki, sesame	
Baby Back Ribs	12.75
Soy, mirin, lime	
Wagyu Beef Skewers	9.50
Chilli, ginger, spring onion	

Salads

Burrata	10.50
Heirloom tomatoes, olives, basil	
Fattoush (v)	9.00
Crisp flatbread, heirloom tomato, radish, cucumber, mint, parsley	
Super Greens & Sweet Tahini (v)	6.50
Broccoli, sugar snaps, green beans, herbs, sesame	
Baby Spinach & Pink Grapefruit (v)	6.50
Garlic crisps, maple-soy dressing	
Wood Roast Arctic Salmon (n)	11.25
Quinoa tabbouleh, beetroot, quail's egg	
Crispy Duck	10.00
Watercress, white radish, sesame, soy	
Chargrilled Chicken Caesar	10.50
Gem lettuce, crispy bacon, croutons, Parmesan	
Blue Cheese, Chicory, Pear & Walnut (v) (n)	10.00
Honey & mustard dressing	

Wood Fired Oven

Butternut Squash & Goats Cheese Tart (v)	13.25
Duck egg, lemon & thyme butter sauce	
Teriyaki Arctic Salmon	18.50
Pickled onions	
Duck Cassoulet	18.00
Smoked bacon, sausage, beans	
Twice Cooked Baby Chicken	17.00
Chilli jam, kaffir lime leaf salt	
Ox Cheek Bourguignon	19.50
Button mushrooms, onions, smoked bacon	
Wild Scottish Venison Fillet	24.50
Mushrooms, butternut squash, kale	
Wild Scottish Langoustines	31.50
Garlic, parsley butter	
Whole Lobster	37.00
Thermidor sauce	

Charcoal Grill

Black Cod	27.50
Miso, pickled onions	
Sea Bass	23.75
Charred tomato, lime, chilli, soy	
Yellowfin Tuna	20.00
Salsa verde	
Swordfish Steak	20.00
Heirloom tomato salad, chimichurri dressing	
Wild Red King Prawn Skewer	19.50
Tikka spices, mint yoghurt	
Aberdeen Angus Beef Burger	13.25
Triple cooked chips	
Oglesfield Cheese	1.75
Kimchi	1.75
Lamb Chops	24.25
Korean spices, pickled onions	

Charcoal Grill

ALL OUR STEAKS ARE SERVED WITH TRIPLE COOKED CHIPS AND A CHOICE OF SAUCE

SAUCES

Anchoy hollandaise
Béarnaise (v)
Chimichurri

Truffle butter (v)
Peppercorn

LUNCH SPECIAL ~ 16.00

MONDAY - SATURDAY 12 NOON - 6 PM
ALL DAY SUNDAY

Las Pampas | Argentina

Aberdeen Angus 150 days corn fed
Sirloin 200g

USDA Prime | Creekstone Farms | Kansas | USA

Black Angus 150 days corn fed
Onglet 225g

Choice of sauce and one side

Buttered Spinach (v) Triple Cooked Chips (v)
Steamed Rice (v) House Salad (v)

STEAKS

Aberdeen Angus | British Isles

Native grass fed

Ribeye 275g 24.75
Sirloin 275g 24.75
Fillet 225g 29.00

Wagyu Grade 7 | Darling Downs | Queensland | Australia

Full blooded Japanese Black Wagyu

Rump 250g 23.00

USDA Prime | Creekstone Farms | Kansas | USA

Black Angus 150 days corn fed

Onglet 250g 18.50
Sirloin 500g | 400g | 300g 49.50 | 40.00 | 30.50

Las Pampas | Argentina

Aberdeen Angus 150 days corn fed

Sirloin 500g | 400g | 300g 43.25 | 34.75 | 26.25

Premium Marble Reserve | Rangers Valley | Australia

Pure bred Angus 270 days corn fed

Ribeye 500g | 400g | 300g 51.50 | 42.00 | 32.75

STEAKS TO SHARE

Aberdeen Angus | British Isles

Native grass fed

Chateaubriand 450g 59.50
Dry aged T-bone 800g 59.50
Dry aged Côte de boeuf 800g 59.50

TOPPINGS

Half Lobster Thermidor 18.50
Wild Red King Prawn 10.50
Fried Duck Egg (v) 2.25
Malbec Onions (v) 5.25
Oscietra Caviar 30g 29.00

Sides

Oven Roast Heritage Tomatoes (v)	4.50
Garlic, parsley	
Charcoal Grilled Broccoli (v)	4.00
Chilli, garlic	
Charcoal Grilled Asparagus Skewers (n)	5.00
Sweet soy, sesame	
Roasted Heritage Carrots	4.00
Honey, thyme	
Buttered Spinach (v)	4.25
Heirloom Tomato Salad (v)	5.00
Chimichurri dressing	
Quinoa Tabbouleh Salad (v)	4.00
Mixed Salad (v)	4.25
Mixed leaves, baby cucumber, tomatoes, radish, vinaigrette	
Green Salad (v)	4.25
Mixed leaves, cucumber, french beans, spring onions	
Mash (v)	3.75
Triple Cooked Chips (v)	3.75
Sea salt	
Steamed Rice (v)	3.75

Desserts

Passion Fruit Crème Brûlée (v) 7.00
Fresh passion fruit

Drunken Pineapple (v) 7.00
Rum, plum wine, coconut sorbet

Banana Soufflé (v) (Please allow 30 minutes) 7.00
Salted caramel sauce & ice cream

Chocolate & Green Tea Pudding (v) (Please allow 30 minutes) 7.50
Ginger ice cream

Iced Banana Profiteroles (v) (n) 7.50
Salted caramel sauce

Chocolate Delice (v) 7.00
Honeycomb, lime sorbet

PETIT FOUR

Chocolate Coated Honeycomb (v) 3.75

ICE CREAM & SORBET (v)

Vanilla | Ginger | Chocolate | Salted Caramel 6.00
Mango Ice Cream

Coconut | Raspberry & Yuzu Sorbet 6.00

CHEESE

Colston Bassett Stilton (v) | Tunworth | Mayfield Swiss (v) 10.50
Water biscuits, quince jelly, red grapes, pear, celery, walnuts (n)

Children's Menu

(Under the age of 11)

MAINS

Sausages & Gravy 8.00

Beefburger 6.50
With or without cheese

Sticky Baby Back Ribs 12.00

Cheesy Tomato Risotto 6.50

Sirloin Steak 12.00

Oven Roast Salmon 11.00

All of the above are served with a choice of triple cooked chips,
mash potato, buttered peas or a house salad (v)

DESSERTS

Iced Banana Profiteroles (v)(n) 3.50
Salted caramel sauce

Chocolate Coated Honeycomb (v) 2.50

ICE CREAM (v)

Vanilla or Chocolate per scoop 1.50

Lunch & Early Evening Menu

MONDAY - SATURDAY 12 NOON - 6 PM

ALL DAY SUNDAY

*Not available November 23rd - December 31st.
Ask your server for our festive lunch menu.

1 Course ~ 16.00

2 Courses ~ 21.00

3 Courses ~ 26.00

STARTERS

Wood Roast Baby Beets (n)

Buffalo ricotta, watercress, smoked seeds

Mushroom Risotto (v)

Cheese wafer, truffle oil

Smoked Chicken Liver Pâté

Rye toast, pickled cucumber

Chicken Yakitori (n)

Teriyaki, sesame

Tempura

King prawns, padron peppers, soy

MAINS

Las Pampas | Argentina

Aberdeen Angus 150 days corn fed Sirloin 200g

USDA Prime | Creekstone Farms | Kansas | USA

Black Angus 150 days corn fed Onglet 225g

Teriyaki Arctic Salmon

Pickled onions

Twice Cooked Baby Chicken

Chilli jam, kaffir lime leaf salt

Butternut Squash & Goats Cheese Tart (v)

Duck egg, lemon & thyme butter sauce

SIDES (Plus one side)

Buttered Spinach (v) | Steamed Rice (v) |

Triple Cooked Chips (v) | House Salad (v)

DESSERTS

Passion Fruit Crème Brûlée (v) | Fresh passion fruit

Iced Banana Profiteroles (v)(n) | Salted caramel sauce

Ice Cream (v) | Selection of homemade ice creams

Visit our online guide at whatsonatoperagrill.com
or as a Club Individual member receive our
whats on guide straight into your inbox.

What's On

BANDS ON STAGE

LIVE DJ

GOSPEL CHOIR ON SUNDAYS

ON OUR SCREEN

CLUB INDIVIDUAL PRIVILEGES

LUNCH & EARLY EVENING MENU

RACE DAY BRUNCH

EXCLUSIVE CLUB INDIVIDUAL EVENTS

CLUB INDIVIDUAL

Rewarding loyalty

Join our lifestyle reward scheme today and receive a £20 gift for you to enjoy on your next visit to Opera Grill or any of the amazing restaurants in our collection. Becoming a member gives us the opportunity to treat you to more.

As a Platinum Card member you will enjoy these benefits;

- £20 welcome gift on your card to spend within 28 days of joining!
- 5% of the bill back in points on your card.
- Exclusive monthly rewards and treats; pick your dining day, 50% January privilege.
- Birthday treats; double points 7 days either side of your birthday when you celebrate with us.
- Exclusive Platinum Card member events.
- Bi-monthly new member party nights.
- Seasonal menu taster nights.
- Priority bookings for seasonal events.

Black card member additional benefits;

- 10% of the bill back in points on your card.
- Complimentary coffee all day, everyday.
- Invitations to exclusive Black Card member events.
- Use of private dining rooms for hot desking, within selected restaurants.

OPERA

— GRILL —

The Food Standards Agency advises that the consumption of raw or less than thoroughly cooked (products of animal origin, such as meat, offal, fish and shellfish) or (less than thoroughly cooked burgers) increase your risk of illness. This especially applies to children, pregnant women, the elderly and those with weakened immune systems

All meat weights denoted are uncooked. (v) denotes vegetarian dishes, (n) denotes dishes containing nuts or traces of nuts. (p) denotes dishes containing peanuts or traces of peanuts. Due to the presence of peanuts/nuts in our restaurants, there is a small possibility that peanuts/nut traces may be found in any of our items. Many recognised allergens are handled in our kitchens. If you have any concerns, don't hesitate to talk to a member of our trained team, who will be pleased to provide you with more detailed information. All prices are inclusive of VAT. There is a discretionary 10% service charge for parties of 6 or more.