

## 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

## RAW BAR

Poke & sashimi tuna <i>Avocado, edamame beans, sesame</i>	10.50
Yellowfin tuna sashimi <i>Wasabi, pickled ginger, soy</i>	10.50
Angus beef tataki <i>Crispy kale, yuzu miso dressing</i>	9.00

## 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
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

## SALADS

Crispy duck <i>Watercress, white radish, sesame, soy</i>	12.50
Chicken Caesar <i>Gem lettuce, bacon, croutons, Parmesan</i>	12.00
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
--------	------	-------

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	300g	31.50

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	300g	27.00
Ribeye	300g	31.50

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
--------	------	-------

### 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
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
Skewered chicken souvlaki <i>Grilled flatbread, tzatziki</i>	17.00

## 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

## VEGETARIAN

Mayfield Swiss cheese & spinach tart <i>Poached duck egg, truffle butter (v)</i>	13.25
---	-------

*(v) denotes other vegetarian dishes on this menu*

## SIDES

Chopped seasonal greens (v)	5.00
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

## DESSERTS

Iced banana profiteroles <i>Salted caramel sauce (v)(n)</i>	7.25
Sticky toffee pudding <i>Vanilla ice cream (v)</i>	7.25
Chocolate fondant <i>Pistachio ice cream (v)(n)</i>	7.25
Mascarpone crème brûlée <i>Raspberry &amp; yuzu sorbet (v)</i>	7.25

### ICE CREAM (v)

*All served with a homemade wafer*

Vanilla   Chocolate	5.25
Salted caramel   Pistachio (n)	
Mango   White chocolate	

### CHEESE

Mrs Kirkham's smoked Lancashire cheese	8.25
Eccles cake (v)	

### SORBET (v) (n)

*All served with a homemade wafer*

Raspberry & yuzu   Coconut   Yoghurt	5.25
--------------------------------------	------

### SUNDAE BAR

*See separate menu*

*Build your own sundae from our selection of seasonal ice creams, sauces and toppings*

## 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*