

SHARING

Freshly baked bread (v) Salted butter	3.75
Giant Apulian Cerignola olives (v)	4.25
Grilled flatbread Pea hummus, crudites, feta cheese, pine nuts (v)(n)	7.00

RAW BAR

Poke sashimi tuna Avocado, edamame beans, sesame	10.50
Yellowfin tuna sashimi Wasabi, pickled ginger, soy	10.50
Angus beef tataki Ginger ponzu, wasabi mayonnaise	9.00

STARTERS

Spring vegetable soup Peas, kale, basil, rye bread croutons (v)	6.00
Asparagus & duck egg Charcoal grilled asparagus, poached duck egg, truffle butter (v)	8.50
Chicken yakitori Teriyaki, sesame	8.50
Baby back ribs Soy, mirin, lime	12.75
Heritage beetroot & buffalo ricotta Apple, basil pesto, smoked seeds (n)	8.50

SALADS

Crispy duck Watercress, white radish, sesame, soy	12.50
Chicken Caesar Gem lettuce, bacon, croutons, Parmesan	12.00
Superfood Arctic salmon, quinoa tabbouleh, beetroot, quail's egg, toasted seeds	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	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	250g	19.75
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
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SAUCES & TOPPERS

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

Half lobster 20.00 | Fried duck egg (v) 2.00

BURGERS

Butter bun & house cut chips

Aberdeen Angus beef Club sauce	13.25
Halloumi cheese Chipotle mayonnaise (v)	12.00
Personalise Add cheese, smoked bacon, avocado, or fried duck egg	each 2.00

MEAT & POULTRY

Crispy duck Pak choi, broccoli, honey, sesame	16.50
Skewered chicken souvlaki Grilled flatbread, tzatziki	16.50

FISH & SHELLFISH

Teriyaki Arctic salmon Pickled onions	18.50
Sea bass Tikka spices or simply grilled	19.75
Tuna au Poivre House cut chips & béarnaise sauce	20.75

VEGETARIAN

Mayfield Swiss cheese & spinach tart Poached duck egg, truffle butter (v)	13.25
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(v) denotes other vegetarian dishes on this menu

SIDES

Chopped seasonal greens (v)	5.00
Beer battered onion rings (v)	4.00
Buttered spinach (v)	5.00
House cut chips (v)	4.00
Mash (v)	4.00
New potatoes, butter, mint (v)	4.50
House salad (v)	4.50

DESSERTS

Baked New York cheesecake Amarena cherries (v)	7.25
Sticky toffee pudding Vanilla ice cream (v)	7.25
Chocolate fondant Pistachio ice cream (v)(n)	7.25
Mascarpone crème brûlée Raspberry sorbet (v)	7.25

ICE CREAM (v)

All served with a homemade wafer

Salted caramel Vanilla Chocolate Passionfruit Malteser (n) Pistachio (n)	5.50
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SORBET (v) (n)

All served with a homemade wafer

Raspberry Lime	5.50
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SUNDAE BAR

7.00
See separate menu

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

CHEESE

Colston Bassett Stilton (v)	9.50
Tunworth Smoked Lancashire (v) Water biscuits, quince jelly, red grapes, walnuts (n)	

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

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*.

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