

# OPERA

— GRILL —

2 COURSES 34.50

## STARTERS

Argyll Scottish smoked salmon *Simply sliced, sourdough toast, Jersey butter, lemon*

Fried chilli squid *Thai herbs, noodle salad*

Beetroot salad with ajo blanco *Dill vinaigrette (Ve)*

Chicken skewers *Tikka spices, mint yoghurt*

Soup au pistou *Vegetables, basil, croutons, pecorino (v)*

## MAINS

*Served with house salad (Ve) & triple cooked chips (v)*

Sea bass *Tikka spices or simply grilled*

Butter chicken or vegetable curry *Tandoori style chicken or cauliflower & chickpeas (v),  
makhani sauce, fragrant basmati rice*

Slow roast crispy duck *Pak choi, broccoli, honey, sesame*

Butterflied chicken breast *Tomato & olive salsa*

Tuna au Poivre *Béarnaise sauce*

Argentina | Las Pampas | Ribeye 225g *Free range Black Angus & Hereford*

British Isles | Aberdeen Angus & Hereford | Fillet 225g *Native grass fed  
(An £8.00 supplement charge will apply)*

## ORDER YOUR DESSERTS TO GO

Please ask your server to see our separate menu.

**Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request.**

A discretionary service charge will be added to your bill.

Opera AW20

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