

SHARING

San Francisco sourdough <i>Freshly baked bread, Jersey butter (v)</i>	4.75
Giant Apulian Cerignola olives (Ve)	4.75
Baba ganoush & hummus <i>Arab bread, pomegranate, chickpeas (Ve)</i>	7.25
Colchester rock oysters <i>Half dozen freshly shucked oysters, bloody mary, tabasco, lemon</i>	16.50
Asian platter <i>Crispy duck pancakes, tempura king prawns, lotus root crisps, chicken tikka skewers, fried squid, baby back ribs</i>	28.25

COLD COUNTER

Tamarind glazed heritage beetroot <i>Baby spinach, salted pistachios, soya labneh (Ve)</i>	9.25
Smoked salmon <i>Sourdough toast, Jersey butter, lemon</i>	10.50
Tuna tataki <i>Grapefruit ginger soy</i>	10.50
Fillet steak tartare <i>Sourdough toast, horseradish, free range egg yolk</i>	11.25
Prawn cocktail <i>Wild Mediterranean & Atlantic prawns, avocado, Marie Rose, lemon</i>	10.75
Seared beef fillet carpaccio <i>Wasabi remoulade</i>	11.95

HOT STARTERS

Soup au pistou <i>Vegetables, basil, croutons, pecorino (v)</i>	6.95
Chargrilled asparagus <i>Poached free range egg, truffle butter (v)</i>	8.95
Tempura king prawns <i>Chilli jam, lime</i>	10.75
Isle of Man scallops <i>Chorizo, broccoli, romesco sauce</i>	12.95
Chicken skewers <i>Tikka spices, mint yoghurt</i>	9.50
Baby back ribs <i>Soy, mirin, lime</i>	10.50
Crispy duck salad <i>Watercress, white radish, sesame, soy</i>	9.75
Fried chilli squid <i>Thai herbs, noodle salad</i>	9.50

SALADS

Baked Somerset goats cheese <i>Sourdough toast, roast heritage beetroot, chicory, watercress, toasted hazelnuts (v)</i>	15.50
Chargrilled chicken Caesar <i>Gem lettuce, Caesar dressing, bacon, croutons</i>	13.75
Devonshire crab & avocado <i>Gem lettuce, mayonnaise, lemon</i>	18.50
Superfood <i>Hazelnut tabbouleh, broccoli, avocado, sugar snap peas, roast sweet potato, baby gem lettuce, cherry tomatoes, tahini dressing (Ve)</i>	13.50
<i>Add chargrilled Loch Duart salmon, halloumi (v) or chicken</i>	16.00

SANDWICHES

Chicken club | Toasted ham & cheese | Fillet steak
Available 12 noon ~ 5pm | Served with house cut chips

VEGETARIAN & VEGAN

Offering a selection of seasonal dishes
See separate menu

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

Onglet | 225g 20.95
The butcher's steak, served medium rare

Fillet | 225g 29.75

Fillet | 170g 26.00
Hash brown, peppercorn sauce

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

Rump | 250g 21.75

Sirloin | 225g 22.50

Ribeye | 225g 23.95

Canada | Spring Creek Ranch

Finished on a natural barley diet for 150 days. Pasture raised in Alberta, Canada. Hand selected from artisan Angus beef farmers.

Sirloin | per 100g 12.50

Ribeye | per 100g 13.00

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 | 200g 29.75

Butternut squash caponata, juniper berries, rosemary, red wine

BUTCHER'S CUTS

Native British breeds dry aged up to 35 days - ideal for sharing. House cut chips, choice of sauce

Bone in prime rib | 800g 65.25

One of the finest steak cuts, tender with a wonderful rich flavour

Porterhouse | 800g 65.25

Sirloin on one side of the bone & fillet on the other. Best of both worlds

Chateaubriand | 450g 65.25

The prized cut from the fillet head, deliciously soft & tender, served with roast tomato & mushrooms

SAUCES & TOPPERS

Peppercorn, béarnaise (v), Dijon cream (v), hollandaise (v), truffle butter (v) | each 1.95

Half lobster 24.25

Fried free range duck egg (v) 2.25

MAINS

Mayfield Swiss cheese & spinach tart 15.00

Watercress, poached free range egg, truffle butter (v)

Asparagus risotto 14.50

Broad bean, pea, leek & pecorino cheese (v)

Thai green curry 15.75

Marinated tofu (Ve) or chicken, pak choi, broccoli, sticky rice, crispy ginger, chilli, peanuts

BURGERS

With or without the bun

Aberdeen Angus beef 15.50

Cheddar cheese, mustard mayonnaise, butter lettuce, grilled onions, pickles, tomato, brioche bun, house cut chips

Vegan 13.95

Barbecue black bean burger, butter lettuce, grilled onions, walnuts, pickles, tomato, vegan brioche bun, harissa spiced potatoes (Ve)

Grilled halloumi 13.95

Chipotle mayonnaise, butter lettuce, grilled onions, pickles, tomato, brioche bun, harissa spiced potatoes (v)

MEAT & POULTRY

Slow roast crispy duck 18.75

Pak choi, broccoli, honey, sesame

Skewered chicken souvlaki 18.50

Grilled flatbread, tzatziki

Crispy chicken escalope 17.25

Breaded chicken filled with cheese & ham, Dijon cream sauce

Roast lamb rump 20.75

Creamed potato, spinach, broad beans, peas, mint

FISH & SHELLFISH

Teriyaki salmon 20.25

Loch Duart salmon, sticky rice, pickled onions, lime

Sea bass 21.25

Tikka spices or simply grilled

Tuna au Poivre 22.50

House cut chips, béarnaise sauce

Fish & chips 16.75

Mushy peas, lemon, tartare sauce

Spicy shrimp risotto 14.75

Crispy kale

Whole lobster thermidor 50.50

House cut chips

King prawn linguine 16.75

Baby plum tomatoes, coriander & ginger pesto, spring onion, sweet chilli

SIDES

Chargrilled broccoli, chilli, garlic (Ve) 5.00

Pak choi, ginger, spring onion (Ve) 4.75

Beer battered onion rings 4.25

Creamy spinach, pecorino cheese (v) 5.00

House cut chips 4.25

Creamed potatoes (v) 4.75

Crushed new season potatoes (v) 4.75

House salad (Ve) 4.75

LUNCH & EARLY EVENING

Available 12 noon ~ 5pm

1 Course - 13.75 | 2 Course - 19.25 | 3 Course - 24.25

(Not available in our music lounge on a Sunday)

SUNDAY ROASTS

Available 12 noon ~ 5pm

(Not available in our music lounge)

See separate menu

ALLERGIES & INTOLERANCES

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.

Country of Origins are correct at the time of publication and subject to availability. Any changes to our menu will be advised by your server. A discretionary service charge will be added to your bill.

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 Welcome Dining Gift*.

In addition take advantage of many other club member privileges. *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.