

MENU

2 COURSES 33.50 | 3 COURSES 36.50

STARTERS

Smoked salmon *Sourdough toast, Jersey butter, lemon*

Fried chilli squid *Thai herbs, noodle salad*

Tamarind glazed heritage beetroot *Baby spinach, salted pistachios, soya labneh (Ve)*

Chicken skewers *Tikka spices, mint yoghurt*

Baby back ribs *Soy, mirin, lime*

Soup au pistou *Spring vegetables, basil, croutons, pecorino (v)*

MAINS

Served with house salad (Ve) & house cut chips

Sea bass *Tikka spices or simply grilled*

Thai green curry *Marinated tofu, seasonal greens, sticky rice, crispy ginger, chilli, peanuts (Ve)*

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

Mayfield Swiss cheese & spinach tart *Watercress, poached free range egg, truffle butter (v)*

Skewered chicken souvlaki *Grilled flatbread, tzatziki*

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)*

DESSERTS

Chocolate fondant *Vanilla ice cream (v)*

Baked New York cheesecake *Macerated strawberries, basil (v)*

Lemon posset *Fresh berries, hazelnut brittle (v)*

Sticky toffee pudding *Vanilla ice cream (v)*

Selection of homemade ice cream & sorbet *Chocolate & hazelnut wafer biscuit (v)*

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 SS20

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