

# THE BUTCHER'S TABLE

3 COURSES 95.00

WINE FLIGHT 25.50

We partner with world-class producers from around the UK and Argentina sourcing diverse breeds like Angus, Hereford, Longhorn and Belted Galloway. Our Southbend Grill, found in top USA steakhouses, sears steaks at 1000°F, sealing moisture for tender insides and a caramelised crust. The ultimate steak experience.

## STARTERS

For the table to share

**Salt & Pepper Ribs**  
Sesame, spring onion &  
Gochujang ketchup

**Tempura King Prawns**  
Chilli jam & lime

**Yellowfin Tuna Tataki**  
Grapefruit & ginger  
escabeche

**WINE;** Gavi del Comune di Gavi La Soraia 175ml *Piedmont, Italy*

## STEAKS

Three of our finest cuts for the table to share

**32 Day Dry-Aged  
Bone-In Prime Rib**  
*Heritage Breeds, Yorkshire, UK*

**28 Day Aged  
Chateaubriand**  
*Angus & Hereford, selected farms,  
British Isles*

**21 Day Aged  
Wagyu Sirloin**  
*F1 Wagyu, Yorkshire, UK*

Accompanied by the below sauces; Peppercorn | Béarnaise | Chimmichurri

**WINE;** Malbec La Linda 175ml *Mendoza, Argentina*

## SIDES

For the table to share

Triple Cooked Chips | Creamed Spinach | Truffle Mac & Cheese | House Salad

## DESSERTS

For the table to share

**Dark Chocolate Delice**  
Salted caramel, Amarena  
cherry & honeycomb  
ice cream

**White Chocolate  
Panna Cotta**  
Blackberry jelly, pickled  
blackberries & white  
chocolate tuile

**WINE;** Domaine l'Ancienne Cure 100ml *Monbazillac, France*

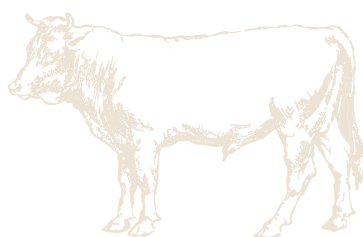
A discretionary service charge will be added to your bill, 100% of this service charge will go to our team. Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes.

Allergens  
& Calories  
Scan this code.  
Opera Gold AW23



# OPERA

RESTAURANT BAR & GRILL



THE BUTCHER'S TABLE  
GOLD MENU