


## Vegetarian & Vegan



### Appetisers


Marinated Cerignola olives,  
garlic, rosemary & thyme  
£4.75 


Freshly baked sourdough  
bread & butter £4.75


Hummus, fried garlic & chilli,  
pitta bread £7.50 

### Starters

Tamarind glazed heritage  
beetroot, baby spinach,  
salted pistachios, soya labneh  
£8.75  



Cider & onion soup,  
cheese on sourdough toast  
£6.95 

Roast butternut squash  
ravioli, amaretti biscuits,  
hazelnut, sage  
£10.50/14.95 


Asparagus, poached hens egg,  
hollandaise sauce £9.25 

Tempura vegetables,  
chilli jam £8.75 

### Salads



Superfood, quinoa tabbouleh,  
beetroot,  
tahini dressing  
£9.00/£13.50  

Caesar  
£8.50/£13.00

Chicory, walnut, Colston  
Bassett, croutons, apple,  
pear, honey mustard dressing  
£9.25/13.75 

### Mains

Rigatoni with basil pesto  
£10.50

Risotto with porcini  
mushrooms £14.75  

Linguine with asparagus  
£14.50

Vintage Cheddar cheese, leek  
& sweet potato tart, poached  
hens egg, truffle butter  
£15.25 

Tandoori marinated  
cauliflower & chickpea  
curry, rice £14.75

Bar & grill halloumi  
burger, brioche bun,  
chips £14.25


### Sides

Chips £4.25

Truffle chips with cheese  
£4.75

Mashed potatoes £4.75

Buttered spinach £4.75

Tenderstem broccoli,  
chilli, garlic £4.95 

Cauliflower cheese  
£4.95 

Butter lettuce salad  
£4.50  

House salad £4.75 

### New season dishes

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

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## GRILL

*At Opera Grill we serve internationally inspired classic dishes.  
Provenance, excellence and sustainability are at the heart of our menu.  
It's the people, the training and the care for the ingredients we work with,  
partnering with producers who value the environment and share our  
core values, that assures the quality of our cooking.*