

APÉRITIF

Victoria's Secret Aperol & Edinburgh Gin raspberry liqueur with watermelon, raspberries, pink grapefruit & lemon	£9.25	Green Apple Southside Hendrick's gin with mint, apple & citrus	£9.25	Pineapple Kingston Negroni Plantation pineapple rum & Campari with Carpano Punt e Mes & Giffard Caribbean pineapple liqueur	£9.25
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APPETISERS

Gordal Olives (VG) Pitted & marinated, guindilla chilli	£4.95	£2.47	Sweet Potato & Chorizo Croquettes Saffron aioli	£7.50	£3.75	Hummus & Muhammara (VG) Butter bean hummus, spicy red pepper dip, walnuts & crisp Arab bread	£7.50	£3.75
Freshly Baked Sourdough (V) ★ Jersey butter	£4.95	£2.47						

STARTERS

Fried Chilli Squid Thai herbs & noodle salad	£10.25	£5.12	Crispy Duck Spring Rolls Pineapple & ginger dipping sauce	£10.00	£5.00	Chicken Skewers Tikka spices, mint yoghurt	£10.00	£5.00
Buttered Asparagus (V) Poached free range egg & hollandaise sauce	£9.50	£4.75	Salt & Pepper Ribs Sesame, spring onion & Gochujang ketchup	£11.00	£5.50	Moules Marinière Scottish mussels, white wine cream, flat leaf parsley & sourdough bread	£10.00	£5.00
Argyll Smoked Salmon Sourdough toast, Jersey butter & lemon	£11.50	£5.75	Tempura King Prawns Chilli jam & lime	£11.25	£5.62	Spiced Portobello Mushrooms (VG) Butter bean mash & crispy breadcrumbs	£9.75	£4.87

STEAKS

We source the finest beef from world class farms and producers, including the very best of Argentina, Canada & the British Isles.
Served with a choice of our freshly made sauces: béarnaise, miso butter, green peppercorn, chimichurri

Angus & Hereford, British Isles, Aged 28 Days			Angus & Hereford, Dry Aged 35 Days			Fillet Steak & Wild Red King Prawn	£29.95	£14.97
Sirloin 225g	£25.75	£12.87	Côte de Boeuf 400g	£39.95	£19.97	170g Angus & Hereford fillet, charred lettuce, hazelnut & herb dressing, béarnaise sauce		
Ribeye 225g	£26.50	£13.25	Bone-in ribeye, served with chips					
Fillet 225g	£33.50	£16.75	Côte de Boeuf 800g (serves 2)	£69.95	£34.97			
Chateaubriand 450g (serves 2)	£71.50	£35.75	Served with chips, roast tomatoes & mushrooms					
Served with chips, roast tomatoes & mushrooms			T-Bone 800g (serves 2)	£69.95	£34.97			
			Served with chips, roast tomatoes & mushrooms					

MAINS

Sea Bass Tikka spices or simply pan-fried	£21.95	£10.97	Skewered Chicken Souvlaki Couscous salad, feta, flat leaf parsley, mint & yoghurt dressing	£19.50	£9.75	Tuna au Poivre Béarnaise sauce & chips	£24.25	£12.12
Fish & Chips Mushy peas, tartare sauce	£17.50	£8.75	Slow Cooked Ox Cheek Pancetta, braised carrots, horseradish mash	£23.50	£11.75	Angus Beef Burger Cheddar cheese, brioche bun, mustard mayonnaise & chips	£16.50	£8.25
Devonshire Crab Ravioli Chilli, lemon, basil & shellfish butter	£18.25	£9.12	Wild Mushroom Risotto (V) ★ Porcini & chestnut mushrooms, garlic, flat leaf parsley	£14.50	£7.25	Heritage Beetroot & Burrata Salad (V) ★ Endive, radicchio, hazelnuts, rocket & sherry vinegar dressing	£14.50	£7.25
Cauliflower Katsu Curry (VG) Jasmine rice, pickled red onions & sesame	£15.25	£7.62	Slow Roast Crispy Duck Honey roast apples, sage & red wine sauce	£19.50	£9.75	Chargrilled Chicken Caesar Salad ★ Gem lettuce, Parmesan, pancetta & sourdough croutons	£14.50	£7.25
Spaghetti Carbonara Free range egg, cream, pancetta & matured Italian cheese	£15.50	£7.75						

SIDES

Chips (V)	£4.75	£2.37	Buttered Spinach (V)	£4.95	£2.47	House Salad (VG)	£4.95	£2.47
Truffle & Parmesan Chips ★	£4.95	£2.47	Tenderstem Broccoli (VG)	£4.95	£2.47	Charred Sweet Potatoes (V) ★	£4.95	£2.47
Mashed Potatoes (V)	£4.95	£2.47	Chilli & Garlic			Lemongrass crème fraiche, spring onion & pomegranate		

(V) Vegetarian | (VG) Vegan | ★ Vegetarian option available | ☆ Vegan option available

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. Detailed allergen information is available on www.therestaurantbarandgrill.com/allergens. 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. All our fish is responsibly caught from sustainable sources, our crab meat is picked in house. Traces of shell & bones may be present in some of our fish & shellfish dishes. Detailed calorie information is available on request.

Allergens & Calories
Scan this code.



OPERA

— GRILL —

At Opera Grill we serve an eclectic selection of internationally inspired dishes. At the heart of our menu is the grill and we specialise in the best beef from world class farms in Argentina, Canada & the British Isles. Our very own team of expert butchers ensure only the finest quality steaks are cooked in our kitchen.