

THE SEXY SIX SET MENU

£55 PER PERSON

A glass of **Champagne Eugène III Brut NV**

STARTERS

- Baby back ribs | *Soy, mirin, lime*
- Chargrilled asparagus | *Romesco sauce, apple balsamic glaze, toasted almonds (v)*
- Beetroot salad with ajo blanco | *Dill vinaigrette (Ve)*
- Isle of Man scallops | *Sauce vierge or thermidor*
- Tempura king prawns | *Chilli jam, lime*
- Chicken skewers | *Tikka spices, mint yoghurt*

MAINS

- Served with house salad (Ve) & house cut chips to share*
- Mayfield Swiss cheese & spinach tart | *Watercress, poached free range egg, truffle butter (v)*
- Slow roast crispy duck | *Pak choi, broccoli, honey, sesame*
- Chateaubriand 450g (to share) | *The prized cut from the fillet head, deliciously soft & tender, served with roast tomato & mushrooms (A £5 supplement charge will apply)*
- Argentina | Las Pampas | Ribeye 225g
Free range Black Angus & Hereford
- Butterflied chicken breast | *Tomato & olive salsa*
- Sea bass | *Tikka spices or simply grilled*

DESSERTS

- Chocolate fondant | *Vanilla ice cream (v)*
- Baked New York cheesecake | *Macerated strawberries, basil (v)*
- Mascarpone crème brûlée | *Raspberry sorbet (v)*
- Apple & blackberry crumble | *Vanilla custard (v)*
- Sticky toffee pudding | *Vanilla ice cream (v)*
- Quicke's Vintage Cheddar | Colston Bassett Stilton (v) | Tunworth
Water biscuits, pear & apple chutney, red grapes, walnuts (A £2.50 supplement charge will apply)

COFFEE & CHOCOLATE

- Coffee with chocolate & hazelnut truffles (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
— GRILL —

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