

# OPERA

RESTAURANT BAR & GRILL

MAIN

DESSERT

LUNCH

WINE

DRINKS

CHILDREN'S

CHRISTMAS

## 01/ APÉRITIF

<b>St-Germain Hugo Spritz</b>	10.75
Prosecco with St-Germain elderflower liqueur, mint & lime	
<b>Seven Hills Negroni</b>	11.50
VII Hills gin with Campari & Antica Formul	
<b>Victoria's Secret</b>	10.75
Aperol & Edinburgh Gin raspberry liqueur with watermelon, raspberries, pink grapefruit & lemon	
<b>Moët Impérial Brut</b> 125ml	17.50
Epernay, Champagne	
<b>Roku &amp; Tonic</b> 50ml	11.25
Japanese craft gin served with ginger, lime & your choice of; classic, light, elderflower, Mediterranean or Sicilian lemon tonic	

## 02/ APPETISERS

<b>Giant Gordal Olives</b> (VG)	5.25
Pitted & marinated with guindilla chillies	
<b>Freshly Baked Sourdough</b> (V)	5.50
Jersey butter	
<b>Hummus &amp; Muhammara</b> (VG)	8.25
Butter bean hummus, spicy red pepper dip, walnuts & crisp Arab bread	

## 03/ STARTERS

<b>Wookey Hole Cheddar Soufflé</b> (◇)	9.75
Truffle & chive cream sauce	
<b>Pan-Seared Scallops</b> (◇)	16.00
Creamy mash, garlic & parsley butter, crispy panko	
<b>Argyll Smoked Salmon</b>	12.50
Toasted rye bread, Jersey butter & lemon	
<b>Devonshire Crab</b> (◇)	14.50
Celeriac & apple salad, mustard mayonnaise, crisp sourdough	
<b>Heritage Beetroot</b> (◇) (VG)	9.75
Squash hummus, cauliflower tabbouleh, sesame tahini & hazelnut dukkah spice mix	
<b>Ham Hock Terrine</b> (◇)	9.75
Piccalilli & toasted sourdough	
<b>Truffle &amp; Leek Croquettes</b> (◇) (V)	8.50
Truffle aioli	

### SHARING ASIAN PLATE 38.00

Try all of the below Asian classics as part of our signature sharing platter

<b>Crispy Fried Chilli Squid</b>	11.00
Thai herbs, noodle salad & sweet chilli	
<b>Tempura King Prawns</b>	12.50
Chilli jam & lime	
<b>Crispy Duck Spring Rolls</b>	11.50
Pineapple & ginger dipping sauce	
<b>Chicken Skewers</b>	11.00
Tikka spices, mint yoghurt & lime	
<b>Salt &amp; Pepper Ribs</b>	12.00
Sesame, spring onion & Gochujang ketchup	



## 04/ RAW BAR

**Fillet Steak Tartare** 14.00  
Free range egg yolk, sourdough toast,  
horseradish & parsley mayonnaise

**Colchester Rock Oysters** Four 13.50  
Shallot vinegar, Tabasco & lemon Six 18.50

### SHARING RAW PLATE ◇ 35.00

Our signature sharing raw plate serves up a selection of all of our premium raw seafood listed below, presented on a platter of ice and perfectly married with a selection of exquisite dressings and garnishes.

**Yellowfin Tuna Sashimi** 14.00  
Wasabi, pickled ginger & soy

**Salmon Tartare ◇** 13.50  
Wasabi dressing, apple & lemon

**Yellowfin Tuna Tiradito ◇** 13.50  
Yuzu truffle sauce, courgette ribbons  
& sesame

**Yellowfin Tuna Tataki ◇** 11.50  
Grapefruit & ginger escabeche

**Miso Salmon Carpaccio ◇** 14.50  
Pickled shiitake mushrooms, spring onion,  
hazlenut, sesame & miso soy dressing

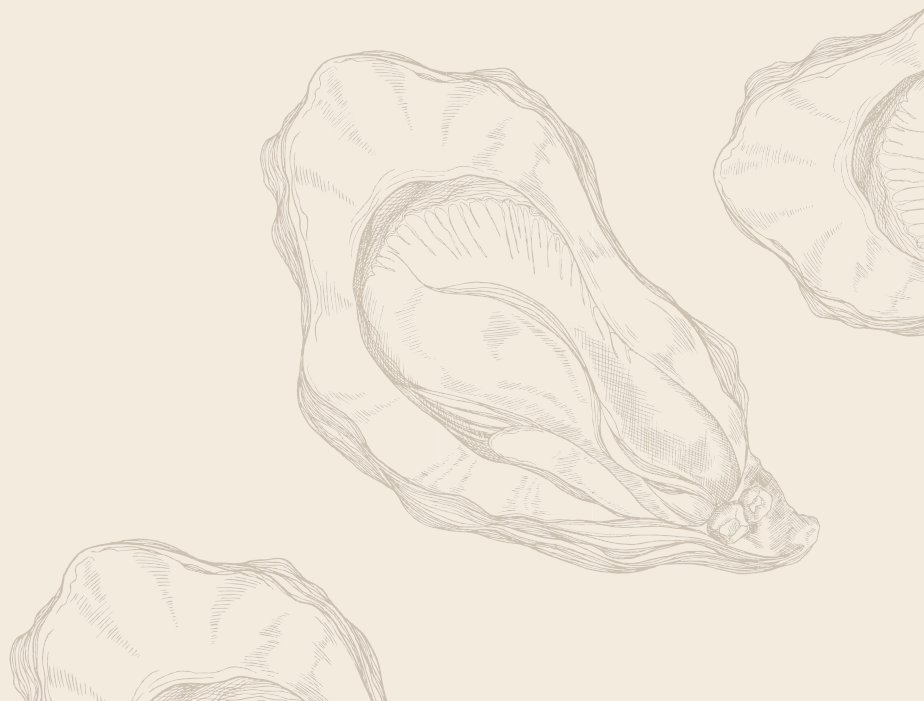
**Salmon Sashimi ◇** 14.50  
Wasabi, pickled ginger & soy

## 05/ SALADS

**Crispy Duck Salad ◇** 15.00  
Watercress, white radish, sugar snap  
peas, spring onion, beansprouts, red chilli,  
coriander, mint, honey, sesame & soy

**Lebanese Fattoush Ⓥ** 15.50  
Halloumi, crispy khubz bread, heirloom  
tomato, radish, cucumber, mint, parsley  
& buttermilk

**Chargrilled Chicken Caesar** 16.50  
Gem lettuce, Parmesan, pancetta  
& sourdough croutons



# 06/ THE GRILL

Our Southbend Grill is the ultimate choice in steakhouses across the USA. It delivers the perfect steak every time, searing them at temperatures of up to 1000°F to lock in the moisture resulting in a tender, juicy steak on the inside and a crisp, caramelised crust.

## STEAKS *All served with triple cooked chips & a choice of sauce.*

### SELECT

Sirloin 275G Angus & Hereford   Las Pampas   Argentina	30.50
Ribeye 275G Angus & Hereford   Las Pampas   Argentina	31.50
Fillet 225G Angus & Hereford   County Armagh   British Isles	38.00

### PRIME

Wagyu Sirloin 300G F1 Wagyu   East Riding of Yorkshire   British Isles	55.00
Grain-fed Ribeye 350G Black Angus   New South Wales   Australia	52.00
Bone-in Prime Rib 400G Shorthorn & Belted Galloway   North Yorkshire British Isles	42.00

### CHOOSE A SAUCE

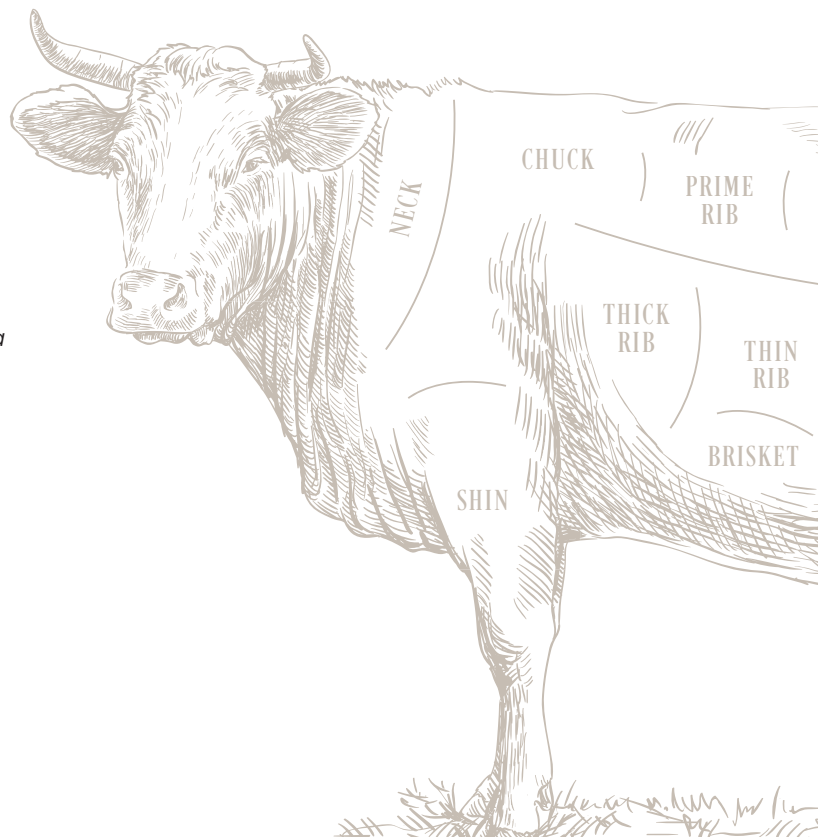
Béarnaise, Miso Butter, Green Peppercorn, Chimichurri

### STEAK TOPPERS

Fried Duck Egg	3.00
Half Lobster	27.00

## SOURCING & AGEING

We have established relationships with some of the finest producers from the British Isles, Australia and Argentina, allowing us to source a variety of exceptional breeds including Black Angus, Hereford, Shorthorn, and Belted Galloway. All our bone-in steaks are dry-aged for a minimum of 32 days under optimal conditions to achieve an outstanding depth of flavour.



## SHARING STEAKS serves 2 *All served with triple cooked chips & a choice of sauce.*

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**Chateaubriand 450G** 39.00pp  
Angus & Hereford | County Armagh | British Isles

**T-Bone 800G** 37.50pp  
Shorthorn & Belted Galloway | North Yorkshire  
British Isles

**Bone-in Prime Rib 800G** ◇ 41.00pp  
Shorthorn & Belted Galloway | North Yorkshire  
British Isles

**Bone-in Sirloin 600G** ◇ 32.50pp  
Shorthorn & Belted Galloway | North Yorkshire  
British Isles

**Fillet Steak & Lobster** 45.00pp  
Angus & Hereford Fillet 225G  
& North American Lobster 800G

## THE GRILL MAINS

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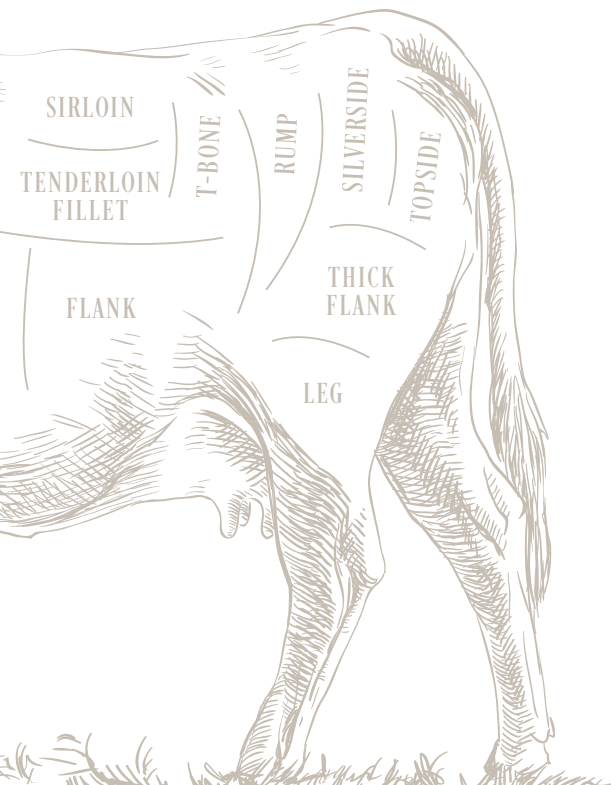
**Fillet Steak & Hash Brown** 31.50  
170g Angus & Hereford fillet, buttered spinach  
& peppercorn sauce

**Saddleback Pork Chop** ◇ 28.75  
Apple, honey, crispy pork skin  
& Mexican mole sauce

**Skewered Chicken Shawarma** ◇ 21.50  
Cauliflower tabbouleh, sweet tahini dressing  
& pomegranate seeds

**The Ultimate Angus Beef Burger** ◇ 19.00  
200g Angus beef patty, braised ox cheek,  
raclette cheese, hash brown, crispy onions,  
brioche bun, spicy burger sauce & fries

**Halloumi Burger** Ⓥ 15.50  
Grilled onions, pickles, tomato, butter lettuce,  
spicy burger sauce, brioche bun & fries



## 07/ MAINS

<b>Miso Black Cod</b> Pickled red onions & sticky rice	32.00
<b>Tikka Sea Bass</b> Saag aloo, cucumber raita & lime	24.00
<b>Tuna au Poivre</b> Peppered yellowfin tuna, Béarnaise sauce & triple cooked chips	26.50
<b>Fish &amp; Chips</b> Mushy peas & tartare sauce	19.00
<b>North American Lobster 800G</b> Garlic & parsley butter, samphire, triple cooked chips	55.00
<b>Wild Venison Fillet</b> Truffle mash, baby spinach & morel mushroom sauce	30.50
<b>Slow Roast Crispy Duck</b> ♦ Braised red cabbage, caramelised squash puree & spiced jus	23.50
<b>Celeriac au Poivre</b> ♦ (VG) Peppered celeriac steak, baby spinach, hash brown, port & mushroom sauce	18.00

## 08/ SIDES

<b>Triple Cooked Chips</b> (V) Add truffle & Parmesan 1.75	5.25
<b>Fries</b> (V) Add truffle & Parmesan 1.75	5.00
<b>Mashed Potatoes</b> (V)	5.00
<b>Creamed Spinach</b> (V)	5.00
<b>Truffle Mac &amp; Cheese</b> (V)	6.00
<b>Cauliflower Cheese</b> (V)	5.00
<b>Tenderstem Broccoli, Chilli &amp; Garlic</b> (VG)	5.00
<b>Maple Glazed Heritage Carrots</b> (VG)	5.00
<b>House Salad</b> (VG)	5.00

# 01/ DESSERTS

*All of our desserts are developed in house by our skilled pastry team led by maître pâtissier Antoine Quentin*

Coconut Parfait <span>◇</span> <span>Ⓥ</span>	9.50
Rum soaked pineapple, toasted coconut & mint	
White Chocolate Panna Cotta <span>◇</span>	9.50
Blackberry jelly, pickled blackberries & white chocolate tuile	
Burnt Basque Cheesecake <span>◇</span> <span>Ⓥ</span>	9.00
Berry compote, vanilla cream & raspberry	
Dark Chocolate Delice <span>Ⓥ</span>	9.50
Salted caramel, Amarena cherries & honeycomb ice cream	
Warm Chocolate Fondant <span>Ⓥ</span>	9.00
Shortbread crumb, vanilla ice cream	
Sticky Toffee Pudding <span>Ⓥ</span>	9.00
Candied pecans, vanilla ice cream	
Petit Four <span>Ⓥ</span>	6.00
Chocolate truffles favoured with frangelico	

## SHARING DESSERT PLATE ◇ 14.00

*Indulge in both rich and delicate flavours with four of our most decadent desserts, perfect for two to share;*

Dark Chocolate Delice, Burnt Basque Cheesecake, Sticky Toffee Pudding & White Chocolate Panna Cotta

## ICE CREAM

Your choice of 3 scoops served with a milk chocolate wafer 7.50

Vanilla	Honeycomb
Chocolate	Coconut Sorbet <span>ⓋG</span>
Mint Chocolate Chip	Vegan Vanilla <span>ⓋG</span>
Pistachio	Vegan Chocolate <span>ⓋG</span>

## CHEESE

Wookey Hole Cheddar, Colston Basset Stilton & Tunworth 12.50  
Artisan cheese biscuits, red grapes & quince jelly

## 02/ POST DINNER DRINKS

### DESSERT COCKTAILS



<b>Figgin' Good Old Fashioned</b>	11.00
Woodford Reserve, Esprit des Figue, Branca Menta, green Chartreuse, orgeat, walnut bitters	
<b>Lemon Cheesecake</b>	10.75
Limoncello, Frangelico, Pinot Grigio, citrus, cream, cinnamon and gingerbread syrup	
<b>Irish Coffee</b>	10.75
Jameson's Whiskey, cinnamon cream & fresh espresso	

### ESPRESSO MARTINI

<b>Vanilla</b>	10.75
Absolut vanilla vodka, Fair organic coffee liqueur, vanilla syrup & fresh espresso	
<b>Bailey's</b>	10.75
Bailey's Irish Cream, Finlandia vodka, Fair organic coffee liqueur & fresh espresso	

### DESSERT WINE & PORT

	100ml	Bottle
<b>Domaine l'Ancienne Cure</b> <i>Monbazillac, France</i>	7.00	30.50
90% Semillon, 10% Muscadelle		
	50ml	
<b>Taylor's LBV Port</b>	6.25	
<i>Douro, Portugal</i>		

 Vegetarian  Vegan

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.



Bank AW23



# LUNCH MENU

2 COURSES 22.00 | 3 COURSES 27.50

## STARTERS

### French Onion Soup

Rarebit sourdough crouton

### Smoked Haddock Hash Brown

Poached free range egg, spinach  
& chive hollandaise

### Tuna Tataki

Seared Yellowfin tuna, grapefruit,  
ginger & soy, wasabi mayonnaise

### Chicken Skewers

Tikka spices & mint yoghurt

### Heritage Beetroot VG

Squash hummus, cauliflower tabbouleh,  
sesame tahini & hazelnut dukkah mix

### Crispy Duck Salad

Watercress, white radish,  
sesame & soy

## MAINS

### Tikka Sea Bass

Saag aloo, cucumber raita  
& lime

### Angus Beef Burger

Brioche bun, crispy onions,  
spicy sauce & chips  
*(Add Raclette cheese for £1.50)*

### Spicy Shrimp Risotto

Spring onion, coriander, lemon,  
crispy kale & shichimi pepper

### Fish & Chips

Mushy peas, tartare sauce  
& lemon

### Katsu Cauliflower VG

Japanese curry sauce, peanut,  
sesame, pickled ginger & red onion,  
served with Jasmine rice

### Steak Frites

Angus & Hereford fillet tails,  
garlic butter & chips  
*(3.50 supplement)*

## DESSERTS

### Burnt Basque Cheesecake V

Berry compote, vanilla cream  
& raspberry

### White Chocolate Panna Cotta

Blackberry jelly, pickled blackberries  
& white chocolate tuile

### Sticky Toffee Pudding V

Candied pecans, toffee sauce  
& vanilla ice cream

### Selection of Cheshire Farm Ice Cream V

*Vegan flavours available  
on request*

V Vegetarian VG Vegan

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.



# 01/ SOMMELIER SUGGESTIONS

Our Head Sommelier, Dario Barbato, travels extensively meeting producers and selecting wines for our restaurants, many of which you will not find anywhere else in the UK. Our eclectic list showcases not only some of the finest wines from around the world, but also our affinity for winemakers who grow their grapes organically. With more than 20 wines available by the glass – we truly have something for everyone but if you do require any recommendations, please don't hesitate to ask one of our team.

## CHAMPAGNE

	125ml	Bottle
Moët Impérial Brut <i>Épernay</i>	17.50	97.00
Moët Grand Vintage 2015 Brut <i>Épernay</i>		140.00

## ROSÉ

	175ml	250ml	Bottle
Château d'Esclans Whispering Angel <i>France, Provence</i>	13.50	19.00	55.75

## WHITE

	175ml	250ml	Bottle
Sauvignon Blanc Mahi <i>New Zealand, Marlborough</i>			49.25
Chablis J Moreau & Fils <i>France, Burgundy</i>			49.75
Rkatsiteli Qvevris Tbilvino <i>Georgia, Kakheti</i>			57.25
Art de Vivre Clairette Gerard Bertrand <i>France, Languedoc</i>	14.00	20.50	60.00
Pouilly-Fumé Les Chailloux Silex Chatelain <i>France, Loire</i>			61.00
Domaine de Cigalus Gerard Bertrand <i>France, Languedoc</i>			87.00
Château Hospitalet La Clape Gerard Bertrand <i>France, Languedoc</i>			110.00

## RED

	175ml	250ml	Bottle
Fitou Heritage An 990 Gerard Bertrand <i>France, Languedoc</i>	11.75	14.50	42.50
Nero d'Avola Halcyon Days Unico Zelo <i>Australia, Clare Valley</i>			63.75
Llicorella Cellar Union <i>Spain, Priorat</i>			65.00
Malbec Cabernet Franc Norton Lote Negro <i>Argentina, Mendoza</i>			65.00
Château Gaudin Pauillac <i>France, Bordeaux</i>			73.25
Pinot Noir Joel Gott <i>USA, Oregon</i>			77.25
Meerlust Rubicon <i>South Africa, Stellenbosch</i>			108.00
Château Hospitalet La Clape Gerard Bertrand <i>France, Languedoc</i>			110.00
La Forge Gerard Bertrand <i>France, Languedoc</i>			150.00
Vega Sicilia Valbuena 5 <i>Spain, Ribera del Duero</i>			264.00

## 02/ WHITE

		175ml	250ml	Bottle
FRANCE	Vermentino-Colombard Les Vignerons <i>Languedoc</i>	8.00	10.00	27.75
	Viognier Rothschild <i>Languedoc</i>			33.75
	Picpoul de Pinet Foncastel <i>Languedoc</i>			35.25
	Meursault Les Chevalières Xavier Monnot <i>Burgundy, France</i>			97.50
	Corton-Charlemagne Nudant <i>Languedoc</i>			325.00
ITALY	Pinot Grigio Sora Maria <i>Veneto</i>	9.50	11.50	32.75
	Gavi del Comune di Gavi La Soraia <i>Piedmont</i>	12.	15.25	45.75
SPAIN	Rioja Blanco Faustino Rivero Ulecia <i>Rioja</i>			40.25
	Albariño Pepe <i>Rías Baixas</i>			47.50
ARGENTINA	Torrantes Quara <i>Cafayate</i>			34.75
AUSTRALIA	Chardonnay Growers Gate <i>Victoria</i>	9.75	11.75	33.25
	Tyrrell's Winemaker Selection Vat 1 <i>Hunter Valley</i>			185.00
AUSTRIA	Grüner Veltliner Seewinkel <i>Burgenland</i>			38.75
GERMANY	Riesling Dr Loosen <i>Mosel</i>	10.00	12.25	35.50
NEW ZEALAND	Sauvignon Blanc Cloudy Bay <i>Marlborough</i>			54.75
SOUTH AFRICA	Chenin Blanc Illusion <i>Western Cape</i>	8.50	10.50	31.00
	Sauvignon Blanc Fat Barrel <i>Western Cape</i>	10.75	13.25	38.75
USA	Chardonnay Buena Vista Carneros <i>California</i>			79.50

## 03/ RED

		175ml	250ml	Bottle
FRANCE	<b>Carignan-Syrah Les Vignerons</b> <i>Languedoc</i>	8.00	10.00	27.75
	<b>Pinot Noir Patriarche</b> <i>Languedoc</i>	10.25	12.50	34.75
	<b>Châteauneuf Du Pape 38 Parcelles</b> <i>Côtes du Rhône</i>			80.00
	<b>Château Meyney</b> <i>Bordeaux - St Estèphe</i>			94.50
	<b>Château Lagrange 3ème Cru Classé</b> <i>Bordeaux - St Julien</i>			117.00
	<b>Gevrey-Chambertin Vieilles Vignes Henri Magnien</b> <i>Burgundy</i>			135.00
	<b>Echezeaux Grand Cru Nudant</b> <i>Burgundy</i>			450.00
	<b>Château Mouton-Rothschild 1er Cru Classé</b> <i>Bordeaux - Pauillac</i>			625.00
	<b>Château Cheval Blanc Premier Grand Cru Classé</b> <i>Bordeaux - St Émilion</i>			1150.00
	<b>Chateau La Tour 1er Cru Classé</b> <i>Bordeaux - Pauillac</i>			1900.00
<b>Chateau Petrus</b> <i>Bordeaux - Pomerol</i>			5400.00	
ITALY	<b>Montepulciano d'Abruzzo Degá</b> <i>Abruzzo</i>	10.50	12.75	38.25
	<b>Amarone della Valpolicella Monteci</b> <i>Veneto</i>			77.25
	<b>Brunello di Montalcino DOCG Colombini</b> <i>Tuscany</i>			81.75
	<b>Tignanello Antinori</b> <i>Tuscany</i>			231.00
SPAIN	<b>Finca Albret El Balcon Crianza</b> <i>Navarra</i>			38.25
	<b>Rioja Marques del Atrio</b> <i>Rioja</i>	11.50	13.50	39.75
	<b>Conde Valdemar Reserva</b> <i>Rioja</i>			59.50
ARGENTINA	<b>Malbec La Linda</b> <i>Mendoza</i>	12.00	15.00	45.00
	<b>Malbec Altocedro Reserve</b> <i>Mendoza - Uco Valley</i>			53.00
	<b>Corbec Appassimento Masi</b> <i>Mendoza - Tupungato</i>			70.00

		175ml	250ml	Bottle
AUSTRALIA	Tempus Two Copper <i>Barossa Valley</i>			48.00
	Shiraz The Freedom 1843 Langmeil <i>Barossa Valley</i>			235.00
	Grange Bin 95 Penfolds <i>Barossa Valley</i>			1270.00
CHILE	Merlot Alma de Chile Reserva <i>Maule Valley</i>	9.50	11.50	33.75
	Carmenere Coralillo Matetic <i>Colchagua</i>			54.75
GEORGIA	Saperavi Tbilvino <i>Kakheti</i>			56.75
LEBANON	Chateau Musar Juene <i>Bekaa Valley</i>			42.50
SOUTH AFRICA	Pinotage Illusion <i>Wellington</i>	8.50	10.50	30.25
USA	Cabernet Sauvignon Hayes <i>California</i>			45.75
	Zinfandel Ridge East Bench <i>California - Dry Creek</i>			94.25
	Pinot Noir Williams Selyem <i>California - Russian River Valley</i>			170.00
	Opus One Mondavi-Rothschild <i>California - Oakville</i>			850.00

## 04/ ROSÉ

		175ml	250ml	Bottle
FRANCE	Château Hermitage St Martin iKon <i>Provence</i>			42.50
	Château d'Esclans Whispering Angel <i>Provence</i>	13.50	19.00	55.75
ITALY	Pinot Grigio Blush Punti Neri <i>Veneto</i>	9.00	11.00	32.75
USA	Zinfandel Blush Golden State <i>California</i>	9.75	12.75	37.00

## 05/ PROSECCO & CHAMPAGNE

PROSECCO	125ml	Bottle
Prosecco Caneva Extra Dry <i>Veneto</i>	8.75	38.50
Prosecco Rosé Caneva Extra Dry <i>Veneto</i>	9.25	40.25

CHAMPAGNE	125ml	Bottle
Eugène III Brut <i>Baroville</i>	11.00	50.50
Castelnau Réserve Brut <i>Reims</i>	12.75	61.50
Veuve Clicquot Yellow Label Brut <i>Reims</i>		85.00
Moët Impérial Brut <i>Épernay</i>	18.50	97.00
Louis Roederer Collection 244 Brut <i>Reims</i>		110.00
Jacquesson 746 Brut <i>Ay</i>		120.00
Moët Grand Vintage 2015 Brut <i>Épernay</i>		140.00
Dom Pérignon Reserve Brut <i>Épernay</i>		275.00
Louis Roederer Cristal Brut <i>Reims</i>		320.00
Krug Grande Cuvée Brut <i>Reims</i>		450.00
Eugène III Rosé Brut <i>Baroville</i>	12.50	58.25
Castelnau Rosé Brut <i>Reims</i>		69.25
Veuve Clicquot Rosé Brut <i>Reims</i>		110.00
Laurent-Perrier Rosé Brut <i>Tours-sur-Marne</i>		142.00
Billecart-Salmon Rosé <i>Mareuil-sur-Ay</i>		160.00

## 06/ MAGNUMS

CHAMPAGNE		Bottle
Castelnau Réserve Brut <i>Reims</i>		115.50
Veuve Clicquot Yellow Label Brut <i>Reims</i>		167.25
Dom Pérignon Reserve Brut <i>Epernay</i>		583.00
Laurent-Perrier Rosé Brut <i>Tours-sur-Marne</i>		264.00

ROSÉ		Bottle
Château St Marguerite Cru Classé <i>France, Provence</i>		85.75
Château d'Esclans Whispering Angel <i>France, Provence</i>		120.00

## 07/ HALF BOTTLES

### WHITE

	375ml
Gavi di Gavi La Meirana Broglia <i>Italy, Piedmont</i>	30.50
Chablis 1er Cru Vau Ligneau Domaine Hamelin <i>France, Burgundy</i>	48.00

### RED

	375ml
Château Ségla <i>France, Bordeaux - Margaux</i>	45.75
Nuits-St-Georges Vieilles Vignes Domaine Alain Michelott <i>France, Burgundy</i>	56.00
Cabernet Sauvignon Ridge Estate <i>USA, California - Dry Creek</i>	69.00

## 08/ ZERO ALCOHOL WINE

### SPARKLING

	125ml	Bottle
Sea Change Sparkling Wine <i>Italy, Veneto</i>	4.75	25.00

### WHITE

	175ml	250ml	Bottle
Muscat Torres Nature <i>Spain, Penedes</i>	4.75	6.75	20.00

### RED

	175ml	250ml	Bottle
Syrah Torres Nature <i>Spain, Penedes</i>	4.75	6.75	20.00

## 09/ DESSERT WINE & PORT

	100ml	Bottle
Domaine l'Ancienne Cure <i>France, Monbazillac</i>	7.00	30.50
	50ml	
Taylor's LBV Port <i>Portugal, Douro</i>	6.25	

Do you have any dietary requirements? Scan this code.



## 02/ BY THE GLASS

### WHITE WINE

	175ml	250ml	Bottle
Vermentino-Colombard Les Vignerons	8.00	10.00	27.75
Chenin Blanc Illusion	8.50	10.50	31.00
Pinot Grigio Sora Maria	9.50	11.50	32.75
Chardonnay Growers Gate	9.75	11.75	33.25
Riesling Dr Loosen	10.00	12.25	32.50
Sauvignon Blanc Fat Barrel	10.75	13.25	38.75
Gavi di Gavi La Soraia	12.25	15.25	45.75
Art de Vivre Clairette Gerard Bertrand	14.00	20.50	60.00

### ROSÉ WINE

	175ml	250ml	Bottle
Pinot Grigio Blush	9.00	11.00	32.75
Zinfandel Blush Golden State	9.75	12.75	37.00
Château d'Esclans Whispering Angel	13.50	19.00	55.75

### RED WINE

	175ml	250ml	Bottle
Carignan-Syrah Les Vignerons	8.00	10.00	27.75
Pinotage Illusion	8.50	10.50	30.25
Merlot Alma De Chile Reserva	9.50	11.50	33.75
Pinot Noir Patriarche	10.25	12.50	34.75
Montepulciano d'Abruzzo	10.50	12.75	38.25
Rioja Marques Del Atrio	11.50	13.50	39.75
Fitou Heritage An 990 Gerard Bertrand	11.75	14.50	42.50
Malbec La Linda	12.00	15.00	45.00





## 03/ SPARKLING BY THE GLASS

	125ml	Bottle
Prosecco Caneva Extra Dry	8.75	38.50
Prosecco Rosé Caneva Extra Dry	9.25	40.25
Champagne Eugène III Brut	11.00	50.50
Champagne Eugène III Rosé Brut	12.50	58.25
Moët Impérial Brut Épernay	17.50	97.00

## 04/ BEER & CIDER

### DRAUGHT

		Half	Pint
Moretti Italy	abv 4.6%	3.75	6.50
Cruzcampo Spain	abv 4.4%	3.75	6.50
Neck Oil UK	abv 4.3%	3.75	6.50
Guinness Ireland	abv 4.1%	3.75	6.50

### BOTTLE

Asahi Japan	abv 5.1%	5.75
Peroni Nastro Azzurro Italy <i>(GF available)</i>	abv 5.1%	5.75
Corona Mexico	abv 4.5%	6.00
Moretti Zero Italy	abv 0.0%	5.00

### CIDER

Bulmers Original UK (500ml)	abv 4.5%	6.25
Rekorderlig Strawberry & Lime Cider UK (500ml)	abv 4.0%	6.50

## 05/ GIN & TONICS

*Celebrate the 'Ginaissance' with some of our favourite gins from around the world – all accompanied by your choice of Fever-Tree tonic and citrus, herbs or berries to accentuate their botanical signatures.*

*Select from: Classic, light, elderflower, Mediterranean or Sicilian lemon tonic.*

	50ml
<b>Malfy Originale</b> Lime	11.25
<b>Malfy Limone</b> Basil & Lemon	11.25
<b>Malfy Rosa</b> Pink Grapefruit & Strawberry	11.25
<b>Malfy Arancia</b> Orange	11.25
<b>Hendrick's</b> Cucumber	11.25
<b>Roku</b> Ginger & Lime	11.25
<b>Boë Passion Fruit</b> Lemon & Lime	11.25
<b>Pinkster</b> Lemon & Raspberry	12.00
<b>VII Hills</b> Orange	12.00
<b>Warner's Rhubarb</b> Orange & Cinnamon	12.50
<b>No.3</b> Pink Grapefruit & Rosemary	14.50

## 06/ LOW ALCOHOL SPRITZ

<b>Melonade &amp; Tonic</b>	7.50
Melonade melon aperitif with Fever-Tree tonic (12%)	
<b>Nectarine &amp; Tonic</b>	7.50
Nectarine aperitif with Fever-Tree tonic (12%)	

## 07/ COCKTAILS

### SIGNATURE



#### Apple & Ginger Mojito

Bacardi Carta Blanca rum, mint, apple, lime & ginger beer

10.75



#### Lady Penelope

Warner's rhubarb gin, Edinburgh Gin raspberry liqueur, raspberry syrup, lemon & egg white

12.50



#### Friends with Benefits

Finlandia vodka & Passoa passion fruit liqueur with raspberries, watermelon, peach, cranberry & lemon

10.75



#### Pineapple Boogie Down

Finlandia vodka & Aperol with passion fruit, pineapple & lime

10.75



#### Apple & Raspberry Cosmopolitan

Ciroc apple vodka, Edinburgh Gin raspberry liqueur, cranberry, lime & raspberry

10.75



#### Tropic Like it's Hot

Arber pineapple gin & melon aperitif, with mango, passion fruit, pineapple & lime

10.75



#### Victoria's Secret

Aperol & Edinburgh Gin raspberry liqueur with watermelon, raspberries, pink grapefruit & lemon

10.75



#### Resting Spritz Face

Aperol, Dolin Chamberyzette strawberry aperitif, pomegranate & elderflower cordial, Prosecco & Fever-Tree soda

10.75



#### About Last Night

Malfy Originale & Hayman's Sloe gins with Edinburgh Gin raspberry liqueur, rhubarb, apple & lemon

10.75

## SPICY & SOUR



### Spicy Fifty

Absolut vanilla vodka, honey, elderflower cordial, lemon & birds-eye chilli

10.75



### Spicy Tommy's

El Jimador tequila, lime, agave syrup & chilli

11.50



### Pisco Sour

Barsol pisco, lime, Angostura bitters & egg white

11.00



### Midori Sour

Japanese melon liqueur, lemon, sugar & egg white

10.75

## DON'T CALL US OLD FASHIONED



### Figgin' Good

Woodford Reserve bourbon, Espirit des Figue, Branca Menta, green Chartreuse, orgeat, walnut bitters

12.50



### Smokin' Tokyo

Nikka From The Barrel, honey, plum bitters, & Hickory smoke

16.50



### Salted Caramel

Woodford Reserve bourbon, salted caramel syrup, chocolate & walnut bitters, sea salt

12.50



### Diplomático

Diplomático Reserva rum, Angostura bitters, sugar, orange zest

12.50

## OLD TIMERS

<b>Margarita</b> El Jimador tequila, lime, triple sec & sugar	11.75
<b>Seven Hills Negroni</b> VII Hills gin with Campari & Antica Formula	11.50
<b>Bramble</b> Bombay Sapphire gin with lemon & sugar, drizzled with Crème de Mûre	10.75
<b>French Martini</b> Grey Goose vodka, Chambord liqueur & pineapple	11.50
<b>Porn Star Martini</b> Absolut vanilla vodka & passion fruit with pineapple, lemon & a shot of Prosecco	13.25
<b>Daiquiri</b> Bacardi Carta Blanca rum, lime & sugar	10.75
<b>Paloma</b> El Jimador tequila, grapefruit, soda, agave syrup & lime	11.50
<b>Boulevardier</b> Maker's Mark Bourbon with Campari & Antica Formula	11.00
<b>Martini</b> No.3 London dry gin, dry vermouth & lemon	14.00



## ZERO

<b>Apple &amp; Ginger No-jito</b>	7.25
Apple juice, lime, mint & sugar with ginger beer	
<b>Innocent Kim Sha</b>	7.25
Raspberries & watermelon with passion fruit, cranberry, puréed white peaches & lemon	
<b>Last Mango In Paris</b>	7.25
Mango & melon with pineapple, passion fruit & lime	
<b>Born Again Porn Star</b>	8.25
Everleaf Mountain non-alcoholic aperitif, passion fruit, pineapple, vanilla & non-alcoholic sparkling wine	

## ESPRESSO MARTINI

<b>Classic</b>	10.75
Absolut vanilia vodka & Fair organic coffee liqueur with fresh espresso	
<b>Baileys</b>	10.75
Baileys Original, Finlandia vodka & Fair organic coffee liqueur with fresh espresso	
<b>Vanilla</b>	10.75
Absolut vanilla vodka with Fair organic coffee liqueur, vanilla syrup & fresh espresso	
<b>Salted Caramel</b>	10.75
Salted caramel vodka & Fair organic coffee liqueur with espresso & salted caramel syrup	

## AFTER DINNER DRINKS

<b>Lemon Cheesecake</b>	10.75
Limoncello, frangelico, pinot grigio, citrus, cream, cinnamon and gingerbread syrup	
<b>Irish Coffee</b>	8.50
Jameson's Whiskey, cinnamon cream, espresso coffee	

## 08/ SPIRITS

### VODKA

	50ml
Finlandia	10.50
Ketel One Citroen	10.50
Haku by Suntory	11.00
Reyka	11.00
Ciroc <i>Classic   Apple   Mango   Red Berry</i>	11.50
Belvedere	11.50
Grey Goose	12.00

### GIN

	50ml
Malfy <i>Originale   Rosa   Limone   Arancia</i>	9.00
Martin Miller's	9.00
Hendrick's	9.00
Roku by Suntory	9.00
Boë Passion Fruit	9.00
Tanqueray 10	9.75
VII Hills	9.75
Pinkster	9.75
Warner's Rhubarb	10.25
No.3	12.25

### RUM

	50ml
Bacardi Carta Blanca	10.00
Havana Club 7	11.00
Gosling's Black Seal	11.00
Bacardi Spiced	10.50
Kraken Spiced	10.50
Diplomático Reserva Exclusiva	12.50

### TEQUILA & MEZCAL

	25ml
El Jimador Reposado	5.50
Tapatío Blanco	5.75
Mezcal Verde Momento	5.75
Patrón Silver	6.50
Patrón Reposado	7.50
Patrón Añejo	7.50

## WHISKEY 50ml

### Japan

Toki by Suntory	11.50
Nikka from the Barrel	14.50
Yamazaki Distiller's Reserve	15.00
Hakushu Distiller's Reserve	15.00
Hibiki Japanese Harmony	15.50

### America

Jack Daniel's	10.50
Maker's Mark	11.00
Woodford Reserve	11.50
Sazerac Rye	12.00

### Single Malt Scotch

Glenfiddich 12yr	12.50
Highland Park 12yr	12.50
Laphroaig 10yr	12.50
The Macallan 12yr Double Cask	12.50

### Blended

Johnnie Walker Black Label	11.00
Jameson	10.50

## COGNAC 50ml

Hennessey VS	11.00
Remy Martin VSOP	11.00
Hine Rare VSOP	16.50
Remy Martin XO	31.50

## LIQUEURS 25ml

Cazcabel Coffee Tequila	5.25
Cazcabel Honey Tequila	5.25
Tequila Rose	5.25
Licor 43	5.25
Amaro Nonino	6.50
Mr Black Coffee Amaro 50ml	7.50



## 09/ SOFT DRINKS

Fresh Orange	4.50
More juices;	4.25
Apple	
Cranberry & Raspberry	
Grapefruit	
Pineapple	
Tomato	
Mango & Passion Fruit Juice	4.25
Fever-Tree Range	3.50
Coke / Diet-Coke (200ml)	3.25
Coke / Diet-Coke (330ml)	4.25
Coke Zero (330ml)	4.25
Appletiser	4.25
Ginger Beer	4.25
Red Bull	5.25
Mineral Water	4.25 / 5.50
Sparkling Water	4.25 / 5.50

## 10/ HOT DRINKS

### COFFEE

Espresso	3.25 \ 3.75
Macchiato	3.50 \ 4.00
Americano	4.00
Cappuccino	4.25
Flat White	4.25
Caffè Latte	4.25
Caffè Mocha	4.50
Liqueur Coffee	7.50

### TEA

Earl Grey	3.50
English Breakfast	3.50
Peppermint	3.50
Chamomile	3.50
Green	3.50

## Mains

Under the age of 11 years

Cheeseburger & chips 8.50

Breaded chicken & chips 9.95

Fish and chips 9.50

Steak & chips 9.95


Halloumi burger & chips  6.50

Sunday Roast 11.00

Available Sundays only

Roast chicken or beef,  
roast potatoes, seasonal green  
vegetables, roasting gravy  
& Yorkshire pudding

## Desserts

Warm chocolate fondant, vanilla  
ice cream, shortbread crumb  3.95

Ice cream, served with a chocolate  
& hazelnut wafer biscuit  3.50

# Welcome to

**R B G** RESTAURANT  
bear & GRILL

### DID YOU KNOW?

In Spain, the annual tomato festival 'Tomatina' is celebrated every year in August. There people throw tomatoes at each other for fun.

## My name is Artie!



I'm a Kodiak bear cub and we are the largest brown bear species in the world!  
We come from Alaska but I am on a mission to travel the world!

## Now Let's Find Out About You!

My Name:

My Favourite Food:

My Favourite Animal:

My favourite Person:

Favourite thing to draw:

Artie always carries his binoculars but he has left them in a few places around both sides of this sheet... Can you count how many times you see them?

My Height:

## Sundae Bar

£5

Please choose your ice cream flavours and then tick your choice of accompaniments and hand to your waiter.  
Additional accompaniments charged at 1.50

ICE CREAM 

Choose up to two:

- Vanilla
- Chocolate
- Pistachio
- Honeycomb
- Mint chocolate chip

SAUCES 

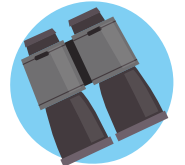
Choose up to two:

- Nutella
- Toffee
- Strawberry
- Chocolate

TOPPINGS 

Choose up to two:

- Jelly Tots
- Skittles
- Marshmallows
- Sprinkles
- Smarties
- Chocolate flake
- Toffee popcorn
- Chocolate buttons



## Tic Tac Toe



Take it in turns to place an "X" or an "O"  
and the aim is to get 3 in a row

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](http://www.therestaurantbarandgrill.com/allergens). Detailed calorie information is available on request.

 Vegetarian

**DID YOU KNOW?**  
Binoculars, like telescopes, magnify faraway objects to make them easier to see.  
To magnify is to make something look bigger.

# FESTIVE LUNCH

3 COURSE | 39.00

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## ❖ STARTERS ❖

**French Onion Soup**  
Cheddar rarebit sourdough

**Crispy Fried Chilli Squid**  
Thai herbs, noodle salad & sweet chilli

**Ham Hock Terrine**  
Piccalilli & toasted sourdough

**Truffle & Leek Croquettes** (V)  
Truffle aioli

## ❖ MAINS ❖

**Roast Bronze Turkey**  
Apricot & chestnut stuffing, pigs in blankets,  
roasting gravy, cranberry sauce

**Angus & Hereford Sirloin 225g**  
Roasted tomatoes & mushrooms,  
peppercorn sauce

**Pan-Fried Cod**  
Caramelised cauliflower purée,  
chorizo & crispy kale

**Celeriac Au Poivre** (VG)  
Peppered roasted celeriac, baby spinach,  
hash brown, port & mushroom sauce

**Slow Roast Crispy Duck**  
Braised red cabbage, caramelised squash  
puree & spiced jus

Roast potatoes & seasonal vegetables for  
the table. *To share* (VG)

## ❖ DESSERTS ❖

**Christmas Plum Pudding** (V)  
Rum & raisin butter, brandy sauce

**Burnt Basque Cheesecake** (V)  
Berry compote, vanilla cream & raspberry

**Warm Chocolate Fondant** (V)  
Vanilla ice cream & shortbread crumb

**Selection of Award-Winning Ice Cream** (V)  
Vegan flavours available on request

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(V) Vegetarian (VG) Vegan

Allergens  
& Calories  
Scan this code.



Estate SS23

# FESTIVE DINNER

3 COURSE | 50.00

## ❖ STARTERS ❖

**Wookey Hole Cheddar Soufflé**  
Truffle & chive cream sauce

**Argyll Smoked Salmon**  
Toasted rye bread, Jersey butter & lemon

**Scottish King Scallops**  
Creamy mash, garlic & parsley butter,  
crispy panko

**Heritage Beetroot** (VG)  
Squash hummus, cauliflower tabbouleh,  
tahini & dukka spice

## ❖ MAINS ❖

**Pan-Fried Cod**  
Caramelised cauliflower purée,  
chorizo & crispy kale

**Roast Bronze Turkey**  
Apricot & chestnut stuffing, pigs in blankets,  
roasting gravy, cranberry sauce

**Angus & Hereford Sirloin 225g**  
Roasted tomatoes & mushrooms,  
peppercorn sauce

**Angus & Hereford Fillet 225g**  
Roasted tomatoes & mushrooms,  
peppercorn sauce (£6 supplement)

**Celeriac Au Poivre** (VG)  
Peppered roasted celeriac, baby spinach,  
hash brown, port & mushroom sauce

Roast potatoes & seasonal vegetables for  
the table. *To share* (VG)

## ❖ DESSERTS ❖

**Christmas Plum Pudding** (V)  
Rum & raisin butter, brandy sauce

**White Chocolate & Blackberry Panna Cotta**  
Pickled blackberries & white chocolate tuile

**Dark Chocolate Delice** (V)  
Salted caramel, Amarena cherry

**Selection of Award-Winning Ice Cream** (V)  
Vegan flavours available on request

**Artisan Cheese Selection**  
Quince jelly, grapes & biscuits (£2.50 supplement)

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# FESTIVE VEGETARIAN & VEGAN

3 COURSE | 35.00

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## ❖ STARTERS ❖

### Hummus & Muhammara (VG)

Butter bean hummus, spicy red pepper dip,  
walnuts & crisp Arab bread

### Truffle & Leek Croquettes (V)

Truffle aioli

### Heritage Beetroot (VG)

Squash hummus, cauliflower tabbouleh,  
tahini & dukka spice

## ❖ MAINS ❖

### Celeriac Au Poivre (VG)

Peppered roasted celeriac, baby spinach,  
hash brown, port & mushroom sauce

### Lebanese Fattoush (V)

Halloumi, crispy khubz bread, heirloom tomato,  
radish, cucumber, mint, parsley & buttermilk

### Halloumi Burger (V)

Grilled onions, pickles, tomato, butter lettuce,  
spicy burger sauce, brioche bun & chips

Roast potatoes & seasonal vegetables for  
the table. *To share* (VG)

## ❖ DESSERTS ❖

### Christmas Plum Pudding (V)

Rum & raisin butter, brandy sauce

### Warm Chocolate Fondant (V)

Vanilla ice cream & shortbread crumb

### Selection of Award-Winning Ice Cream (V)

Vegan flavours available on request

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Allergens  
& Calories

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Estate SS23

# FESTIVE SHARING

30.50 PER PERSON

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*A sharing feast, perfect for a drinks  
reception or a casual christmas get-together*

**Hummus & Muhammara** (VG)  
Crisp Arab bread

**Truffle & Leek Croquettes**  
Truffle aioli

**Tempura King Prawns**  
Chilli & lime jam

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**Grilled Asparagus** (VG)  
Sweet soy & sesame

**Crispy Duck Spring Rolls**  
Pineapple & ginger dipping sauce

**Chicken Skewers**  
Tikka spices, mint yoghurt

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**Tuna Au Poivre**  
Peppered yellowfin tuna

**Fish & Chips**  
Tartare sauce

**Angus Beef Burger**  
Cheddar cheese, brioche bun,  
spicy sauce

**Grilled Halloumi Burger** (V)  
Brioche bun, spicy club sauce

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**Bomboloni** (V)  
Mini sugared doughnuts

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**Allergens  
& Calories**  
Scan this code.



(V) Vegetarian (VG) Vegan

Estate SS23

# DRINKS PACKAGES

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## ❖ SPARKLING WINE ❖

3 x Prosecco Caneva Extra Dry 95.00

3 x Prosecco Rosé Caneva Extra Dry 105.00

3 x Champagne Eugène III Brut 150.00

## ❖ WINE ❖

*3 wines from each package, select any combination*

### *PACKAGE ONE 77.50*

White: Vermentino Colombard Les Vignerons

Red: Carignan Syrah Les Vignerons

Rosé: Pinot Grigio Blush Punti Neri

### *PACKAGE TWO 95.00*

White: Sauvignon Blanc Fat Barrel

Red: Merlot Alma de Chile Reserva

Rosé: Zinfandel Blush Golden State

### *PACKAGE THREE 130.00*

White: Chablis J Moreau & Fils

Red: Malbec La Linda

Rosé: Château Hermitage St Martin iKon

## ❖ BEER ❖

12 x Peroni Nastro Azzurro 330ml 65.00

12 x Asahi 330m 65.00

## ❖ BOTTLED SPIRITS ❖

1 x Grey Goose, Belvedere 150.00

1 x Hendrick's, Pinkster gin, Jack Daniel's,  
Amaretto, Bacardi Carta Blanca 135.00

*Select two mixers from our soft drink range  
(Red Bull - £18 supplement)*

1 x Cazcabel coffee liqueur, Jägermeister,  
El Jimador Tequila 110.00

*Designed to be drunk neat*