

OPERA

BAR + GRILL

Main Menu

Set Menu

2 COURSES 40.00 | 3 COURSES 46.00

Starters

- KOREAN FRIED CHICKEN

Crispy marinated boneless chicken, Korean spices, sesame & Gochujang soy sauce
- HERITAGE BEETROOT ^{vg}

Red miso dressing, toasted walnuts & apple
- KIMCHEESE CROQUETTES ^v

Kimchi, cheese & potato croquettes, pickled mooli & miso sesame mayonnaise
- ROASTED KING SCALLOPS

Miso butter, sake, shiso & toasted breadcrumbs | 4.00 Supplement
- SPICY YELLOWFIN TUNA TARTARE

Grapefruit, ginger, soy & sesame, prawn crackers, wasabi mayonnaise | 3.00 Supplement
- CRISPY FRIED CHILLI SQUID

Thai herbs, noodle salad & sweet chilli
- WAGYU GYOZA

Sweet potato purée, chilli vinegar & sweet soy | 2.00 Supplement
- TEMPURA KING PRAWNS

Chilli jam & lime | 2.00 Supplement

Mains

- DRY-AGED RUMP STEAK 275G

Angus | Cotswolds & West Country | British Isles
- FILLET STEAK 225G

Heritage Breeds | West Country & County Armagh | British Isles | 4.00 Supplement
- FILLET OF WILD VENISON 200G

Argyllshire | British Isles | Served rare | 2.00 Supplement
- DONBURI

Teriyaki sauce, sticky rice, green beans, sesame, ginger & coriander

| Choose Chicken or Salmon
- BAKED SEA BASS

Baked boneless whole fish, chilli, ginger, nam jim sauce, coriander, shiitake mushrooms, crispy shallots & sticky rice
- ASIAN SALAD

Thai herb salad, sugar snap peas, spring onion, beansprouts, pink grapefruit, red chilli, coriander, mint, soy & Asian dressing | Choose Crispy Tofu ^{vg} or Crispy Duck
- THE OPERA BURGER

Beef rib patty, bone marrow onions, miso mayo, burger cheese & pickle, served with beef dripping fries

Sunday Roast

| 2.00 Supplement

- ROAST BRITISH BEEF

Grass-fed British native breed rump, rich & sweet flavour
- ROAST CHICKEN

Roasted with rosemary & garlic
- MIXED NUT ROAST ^{vg}

Our own recipe, full of goodness, with (v) or (vg) trimmings & gravy
- TRIMMINGS INWCLUDED

Garlic & Rosemary Roast Potatoes^v, Maple Glazed Carrots^{vg}, Green Beans^v

Braised Red Cabbage ^{vg}, Bone Marrow Gravy, Yorkshire Pudding^v

Breed and provenance information is correct at the time of printing. Occasionally, we may need to make substitutions, but we'll always use products of similar quality.

Sides

- BEEF DRIPPING CHIPS

Choose chips or fries

6.50
- TRIPLE-COOKED CHIPS ^{vg}

| Add truffle & parmesan 1.75

6.00
- FRIES^{vg}

| Add truffle & parmesan 1.75

6.00
- MASHED POTATOES ^v

| Add truffle 1.50

6.50
- MAC & CHEESE

7.00
- CAULIFLOWER CHEESE

6.50
- MAPLE GLAZED CARROTS ^{vg}

6.50
- TENDERSTEM BROCCOLI, CHILLI & GARLIC ^{vg}

6.50
- SUPER GREENS SALAD ^{vg}

6.00

Add sharing fries & super greens salad | 5.00 per person

Dessert

- DARK CHOCOLATE SOUFFLE ^v

Miso caramel sauce, vanilla ice cream | Please allow 15 minutes for the souffle
- WARM CHOCOLATE FONDANT ^v

Vanilla ice cream & shortbread crumb
- STICKY TOFFEE PUDDING ^v

Caramel sauce, candied pecans & vanilla ice cream
- PASSION FRUIT CRÈME BRÛLÉE ^v

Passion fruit & vanilla set custard, crisp caramel top
- CHESHIRE FARM ICE CREAM & SORBET ^v

Your choice of 3 scoops served with a milk chocolate wafer

Artisan Cheese

Hand-selected cheese curated from award-winning artisan producers, served with sourdough crackers, red grapes, apple & quince jelly.

| 4.50 Supplement

- KIDDERTON ASH ^v

Soft, ash-coated goat's cheese. Smooth & mildly tangy.
- TUNWORTH ^v

Camembert-style cow's milk. Rich, sweet & nutty.
- LINCOLNSHIRE POACHER

Cheddar-style cow's milk. Savoury, with sweet pineapple notes.
- ÉPOISSES

Pungent washed-rind cow's milk, bathed in Marc de Bourgogne. Meaty & salty.
- BLUE MONDAY ^v

Soft, mellow blue cow's milk. Sweet, spicy & savoury.

Vegetarian ^v Vegan ^{vg}

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

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