OPERA

BAR + GRILL

Set Menu

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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

SPICY YELLOWFIN TUNA TARTARE
Grapefruit, ginger, soy & sesame, prawn crackers, wasabi mayonnaise
| 3.00 Supplement

ROASTED KING SCALLOPS
Miso butter, sake, shiso & toasted breadcrumbs
| 4.00 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

BAKED SEA BASS
Baked boneless whole fish, chilli, ginger, nam jim sauce, coriander, shiitake mushrooms, crispy shallots & sticky rice

DONBURI
Teriyaki sauce, sticky rice, green beans, sesame, ginger & coriander
| Choose Chicken or Salmon

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*

FILLET OF WILD VENISON 200G
Scottish Highlands | Served rare
| 2.00 Supplement

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

Add sharing fries & super greens salad
| 5.00 per person

Additional Sides

BEEF DRIPPING CHIPS *Choose chips or fries*	6.50
MASHED POTATOES v *Add Truffle 1.50*	6.50
MAC & CHEESE	7.00
CAULIFLOWER CHEESE	6.50
SUPER GREENS SALAD vg	6.00
TENDERSTEM BROCCOLI, CHILLI AND GARLIC vg	6.50
TRIPLE-COOKED CHIPS vg *Add truffle & Parmesan 1.75*	6.00
FRIES vg *Add truffle & Parmesan 1.75*	6.00
MAPLE GLAZED CARROTS vg	6.50
STEAK SAUCE Green Peppercorn | Béarnaise | Chimichurri | Teriyaki | Truffle Butter | Bone Marrow Gravy	4.00

Desserts

STICKY TOFFEE PUDDING v
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

LEMON POSSET v
Set citrus cream, fresh raspberry, raspberry couli, honeycomb & mint

WARM CHOCOLATE FONDANT v
Vanilla ice cream, shortbread crumb

ARTISAN CHEESE
Hand-selected cheese curated from award-winning artisan producers, served with sourdough crackers, red grapes, apple & quince jelly.
| 4.50 Supplement

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.

SET AW26

Allergens & Calories
Scan this code