

OPERA
— GRILL —

Raw Bar

OYSTERS

Kumomoto, Blackwater Wild or Maldon Oysters Each 2.50
Tabasco, ginger ponzu or bloody Mary

TIRADITO

Salmon 7.00
Soy, mirin, crispy noodles

Swordfish 10.00
Yuzu truffle dressing

CEVICHE

Sea Bream 9.00
Tomato, avocado, sweet potato crisps

Yellowfin Tuna (n) 11.00
Sesame seeds, shrimp cracker

TARTAR

Salmon (n) 12.00
Avocado, caviar, rice cracker

Angus Beef Fillet Steak 14.00
Egg yolk, shallots, Worcestershire sauce, rye toast

TATAKI

Yellowfin Tuna 7.50
Grapefruit ginger soy

Angus Beef 8.00
Ginger ponzu

SASHIMI

Yellowfin Tuna 10.00
Wasabi, pickled ginger, soy

CAVIAR

Oscietra 30g 27.50

Beluga 30g 72.50

Cold Counter

Ceringola Olives (v) 3.00

Pain De Campagne (v) 3.00

Normandy butter

CHARCUTERIE & CHEESE

Choose any 3 for 15.00 or 5 for 25.00

Served with pickled cucumber, balsamic onions, rye toast

Charcuterie **Cheese**

Native breed Nape

Jamon Iberico Bellota (2.00 supplement)

Air dried rosemary beef

Wild boar salami

Forest ham

Burrata

Comte Reserve

Colston Bassett stilton (v)

Tunworth

Cornish yarg (v)

Wood Roast Baby Beets (n) 7.50

Buffalo ricotta, watercress, smoked seeds

H. Forman & Son's London Cure Smoked Salmon 9.50

Crème fraiche, lemon, rye toast

Lobster or Wild Red Prawn Cocktail 18.50 | 12.00

Marie Rose sauce

Dressed Isle of Man Crab 12.00

Rye toast, mayonnaise, lemon

Smoked Chicken Liver Pate 7.00

Rye toast, pickled cucumber

Seafood Platter (to share) 40.00

Kumamoto, Blackwater Wild, Maldon oysters

Yellowfin tuna, sea bream ceviche

Yellowfin tuna Sashimi

Wild red prawns

Isle of Man crab

Scottish langoustines

Served with a whole native lobster 75.00

Hot Plates

Wood Roast Red Pepper Soup	5.50
Anchovy salsa	
Charcoal Grilled Asparagus (v)	8.00
Poached duck egg, truffle butter	
Barley Risotto (v)	7.00
Roast heritage tomatoes, marinated feta	
Maldon Oysters In IPA Batter	9.00
Tartare sauce, lemon	
Tempura	9.00
Tiger prawns, courgette flower, soy	
Isle of Man Scallops	11.00
Sauce vierge, lemon	
Chicken Yakatori (n)	7.50
Corn fed chicken, teriyaki, sesame	
Baby Back Ribs (n)	12.00
Soy, mirin, lime	
Wagyu Beef Skewers (n)	8.50
Chilli, ginger, spring onion	

Salads

Burrata	10.50
Heirloom tomatoes, olives, basil	
Fattoush (v)	8.00
Crisp flatbread, heirloom tomato, radish, cucumber, mint, parsley	
Mixed Beans (v)	7.00
Yellow beans, broad beans, red peppers, cumin, coriander	
Summer Greens, Sweet Tahini Dressing (v) (n)	6.00
Broccoli, green beans, herbs, sesame	
Watercress & Buffalo Ricotta (n)	7.50
Quail egg, lemon dressing, mixed seeds	
Baby Spinach & Pink Grapefruit (v) (n)	6.00
Garlic crisps, maple-soy dressing	
Hickory Smoked Salmon (n)	10.50
Quinoa tabbouleh, beetroot, quail's egg	
Crispy Duck (n)	9.00
Watercress, white radish, sesame, soy	
Saffron Chicken & Herbs	7.50
Fennel, orange, coriander, mint, parsley	

Wood Fired Oven

Baby Spinach & Comte Cheese Tart (v)	12.50
Poached duck egg, truffle butter	
Teriyaki Salmon	17.00
Pickled onions	
Duck Cassoulet	16.00
Smoked bacon, sausage, beans	
Twice Cooked Baby Chicken	15.00
Chilli sauce, kaffir lime leaf salt	
Ox Cheek Bourguignon	18.50
Button mushrooms, onions, smoked bacon	
Beef Short Rib	22.50
Heritage carrots	
Wild Scottish Langoustines	30.00
Garlic, parsley butter	
Whole Lobster	37.00
Thermidor sauce	

Black Cod	25.00
Miso, pickled onions	
Sea Bream	22.50
Charred tomato, lime, chilli, soy	
Yellow Fin Tuna	19.00
Salsa verde	
Swordfish Steak	17.00
Chimichurri salsa	
Wild Red King Prawn Skewer	18.50
Tikka spices, mint yoghurt	
Beef Burger (Wagyu Aberdeen Angus)	19.50 12.50
Triple cooked chips	
Oglesfield Cheese	1.00
Kimchi	1.00
Lamb Chops (n)	23.00
Korean spices, pickled onions	

Charcoal Grill

Charcoal Grill

All our steaks are served with triple cooked chips and a choice of sauce

SAUCES

Anchovy hollandaise
Béarnaise (v)
Truffle butter (v)
Peppercorn (v)

STEAKS

Aberdeen Angus | British Isles

Native grass fed

Ribeye 275g	21.50
Sirloin 275g	22.50
Fillet 225g	27.50

USDA Prime | Creekstone Farms | Kansas | USA

Black Angus 150 days corn fed

Onglet 250g	17.00
Sirloin 500g 400g 300g	47.00 38.00 29.00

Las Pampas | Argentina

Aberdeen Angus 150 days corn fed

Sirloin 500g 400g 300g	40.00 32.00 24.00
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Premium Marble Reserve | Rangers Valley | Australia

Pure bred Angus 270 days corn fed

Sirloin 500g 400g 300g	47.00 38.00 29.00
Ribeye 500g 400g 300g	49.00 40.00 31.00

Wagyu Grade 7 | Darling Downs | Queensland | Australia

Full blooded Japanese Black Wagyu

Rump 250g	21.00
Ribeye 250g	50.00

STEAKS TO SHARE

Aberdeen Angus | British Isles

Native grass fed

Chateaubriand 450g	57.00
Dry aged T-bone 800g	57.00
Dry aged Côte de boeuf 800g	57.00

TOPPINGS

Half Lobster Thermidor	18.50
Wild Red King Prawn	10.00
Fried Duck Egg (v)	2.00
Malbec Onions (v)	5.00
Black Truffle (v)	9.00
Oscietra Caviar 30g	27.50

Sides

Oven Roast Heritage Tomatoes (v)(n)	4.50
Garlic, parsley	
Charred Broccoli (v)	4.00
Ginger yoghurt	
Charcoal Grilled Asparagus Skewers (n)	5.00
Sweet soy, sesame	
Roast Heritage Carrots (n)(v)	4.00
Tahini yoghurt	
Robata Roast Cabbage (v)	4.00
Miso mayonnaise	
Heirloom Tomato Salad (v)	5.00
Pomegranate molasses dressing	
Iceberg Salad (v)(n)	3.50
Roasted onion, apple soy dressing	
Quinoa Tabbouleh Salad (v)	4.00
Mash	3.50
Triple Cooked Chips (v)	3.50
Sea salt	
Steamed Rice (v)	3.50

Desserts

Crème Brûlée (v) 6.50
Raspberry & yuzu sorbet

Drunken Pineapple (v) 6.50
Rum, plum wine, coconut sorbet

Peach & Almond Soufflé (n)(v) (Please allow 30 minutes) 7.50
Raspberry coulis, vanilla ice cream

Chocolate & Green Tea Pudding (v) (Please allow 30 minutes) 6.50
Ginger ice cream

Iced Banana Profiteroles (v) 6.50
Salted caramel sauce

Chocolate Delice (v) 6.50
Honeycomb, lime sorbet

Chocolate Coated Honeycomb (v) 3.00

ICE CREAM & SORBET (v)

Vanilla | Ginger | Chocolate | Salted Caramel | 5.50
Mango Ice Cream

Coconut | Raspberry & Yuzu Sorbet 5.50

CHEESE

Colston Bassett Stilton (v) | Tunworth | Cornish Yarg (v) 10.00
Water Biscuits, Quince Jelly, Red Grapes, Pears, Celery, Walnuts (n)

Comte Reserve 10.00
Rye Toast, Truffle Honey, Pear, Walnuts (n)

STARTERS

Wood Roast Baby Beets

Buffalo ricotta, watercress, smoked seeds

Barley Risotto (v)

Roast heritage tomatoes, marinated feta

Smoked Chicken Liver Pate

Rye toast, pickled cucumber

Chicken Yakatori

Corn fed chicken, teriyaki, sesame

Tataki Yellowfin Tuna

Grapefruit ginger soy

MAINS

Las Pampas | Argentina

Aberdeen Angus 150 days corn fed Sirloin 200g

USDA Prime | Creekstone Farms | Kansas | USA

Black Angus 150 days corn fed Onglet 250g

Teriyaki Salmon

Pickled onions

Twice Cooked Baby Chicken

Chilli sauce, kaffir lime leaf salt

Baby Spinach & Comte Cheese Tart (v)

Poached duck egg, truffle butter

SIDES (Plus one side)

Charred Broccoli (v) | Steamed Rice (v) |

Triple Cooked Chips (v) | Iceberg Salad (v)

DESSERTS

Crème Brûlée | Raspberry & yuzu sorbet

Chocolate Delice | Honeycomb, lime sorbet

Iced Banana Profiteroles | Salted caramel sauce

Lunch & Early Evening Menu

MONDAY - SATURDAY 12 NOON - 6 PM

ALL DAY SUNDAY

1 Course ~ 15.00

2 Courses ~ 20.00

3 Courses ~ 25.00

What's On

Visit our online guide at whatsonatoperagrill.com
or as a Club Individual member receive our
whats on guide straight into your inbox

BANDS ON STAGE

LIVE DJ

GOSPEL CHOIR ON SUNDAYS

ON OUR SCREEN

CLUB INDIVIDUAL PRIVILEGES

LUNCH & EARLY EVENING MENU

RACE DAY BRUNCH

EXCLUSIVE CLUB INDIVIDUAL EVENTS

Join our lifestyle reward scheme today and receive a £20 gift for you to enjoy on your next visit to Opera Grill or any of the amazing restaurants in our collection. Becoming a member gives us the opportunity to treat you to more

CLUB INDIVIDUAL

Rewarding loyalty

As a Platinum Card member you will enjoy these benefits:

- One point for every £1 spent which equates to 5% of everything you spend back on your card.
- Double points 7 days either side of your birthday when you celebrate with us.
- Our Opera Grill What's on guide straight to your inbox.
- 50% of everything you spend on food back on your card in January.
- Invites to exclusive members only events.
- Complimentary room hire at restaurants with a Private Dining Room Complimentary Wi-Fi access at all restaurants
- Complimentary event coordinator service

Black Card member additional benefits:

- Two points for every £1 spent equates to 10%
- A complimentary glass of prosecco per person when you book a party of ten or above
- Membership to our Coffee Club, providing complimentary tea and coffee between the hours of 9.00am - 12noon and 3.30pm - 5.30pm
- Invites to exclusive Black Card members only events

OPERA

—GRILL—

All meat weights denoted are uncooked. (v) denotes vegetarian dishes, (n) denotes dishes containing nuts or traces of nuts. (p) denotes dishes containing peanuts or traces of peanuts. Due to the presence of peanuts/nuts in our restaurants, there is a small possibility that peanuts/nut traces may be found in any of our items. Many recognised allergens are handled in our kitchens. If you have any concerns, don't hesitate to talk to a member of our trained team, who will be pleased to provide you with more detailed information. All prices are inclusive of VAT. There is a discretionary 10% service charge for parties of 6 or more.