

THE BUTCHER'S TABLE

3 COURSES 95.00

WINE FLIGHT 25.50

We partner with world-class producers from around the UK and Argentina sourcing diverse breeds like Angus, Hereford, Longhorn and Belted Galloway. Our Southbend Grill, found in top USA steakhouses, sears steaks at 1000°F, sealing moisture for tender insides and a caramelised crust. The ultimate steak experience.

STARTERS

For the table to share

Salt & Pepper Ribs
Sesame, spring onion &
Gochujang ketchup

Tempura King Prawns
Chilli jam & lime

Yellowfin Tuna Tataki
Grapefruit & ginger
escabeche

WINE: Gavi del Comune di Gavi La Soraia 175ml *Piedmont, Italy*

STEAKS

Three of our finest cuts for the table to share

**32 Day Dry-Aged
Bone-In Prime Rib**
*Shorthorn & Belted Galloway
North Yorkshire | British Isles*

**28 Day Aged
Chateaubriand**
*Angus & Hereford | County
Armagh | British Isles*

**21 Day Aged
Wagyu Sirloin**
*F1 Wagyu | East Riding of
Yorkshire | British Isles*

Accompanied with steak sauces; Peppercorn | Béarnaise | Chimmichurri

WINE: Malbec La Linda 175ml *Mendoza, Argentina*

SIDES

For the table to share

Triple Cooked Chips | Creamed Spinach | Truffle Mac & Cheese | House Salad

DESSERTS

For the table to share

Dark Chocolate Delice
Salted caramel, Amarena
cherry & honeycomb
ice cream

**White Chocolate
Panna Cotta**
Blackberry jelly, pickled
blackberries & white
chocolate tuile

WINE: Domaine l'Ancienne Cure 100ml *Monbazillac, France*

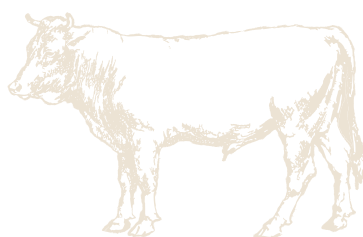
A discretionary service charge will be added to your bill, 100% of this service charge will go to our team. Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes.

Allergens
& Calories
Scan this code.
Opera Gold AW23



OPERA

RESTAURANT BAR & GRILL



THE BUTCHER'S TABLE
GOLD MENU