

OPERA

RESTAURANT BAR & GRILL




MAIN MENU

At Opera Restaurant Bar & Grill we specialise in doing the classics well. Using only outstanding ingredients to create internationally inspired dishes that have been carefully selected for our menu. At the heart of our kitchen is the world-class Southbend grill, and we go to great lengths to source some of the finest steak cuts from around the world, provided by our very own team of skilled butchers.

01/ APÉRITIF

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

02/ APPETISERS

Giant Gordal Olives  Pitted & marinated with guindilla chillies	5.25
Freshly Baked Sourdough  Jersey butter	5.50
Hummus & Muhammara  Butter bean hummus, spicy red pepper dip, walnuts & crisp Arab bread	8.25

03/ STARTERS

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

SHARING ASIAN PLATE 38.00

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

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

04/ RAW BAR

Fillet Steak Tartare Free range egg yolk, sourdough toast, horseradish & parsley mayonnaise	14.00
Colchester Rock Oysters Shallot vinegar, Tabasco & lemon	Four 13.50 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 Wasabi, pickled ginger & soy	14.00
Salmon Tartare  Wasabi dressing, apple & lemon	13.50
Yellowfin Tuna Tiradito  Yuzu truffle sauce, courgette ribbons & sesame	13.50
Yellowfin Tuna Tataki  Grapefruit & ginger escabeche	11.50
Miso Salmon Carpaccio  Pickled shiitake mushrooms, spring onion, hazelnut, sesame & miso soy dressing	14.50
Salmon Sashimi  Wasabi, pickled ginger & soy	14.50

05/ SALADS

Crispy Duck Salad  Watercress, white radish, sugar snap peas, spring onion, beansprouts, red chilli, coriander, mint, honey, sesame & soy	15.00
Lebanese Fattoush  Halloumi, crispy khubz bread, heirloom tomato, radish, cucumber, mint, parsley & buttermilk	15.50
Chargrilled Chicken Caesar Gem lettuce, Parmesan, pancetta & sourdough croutons	16.50



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

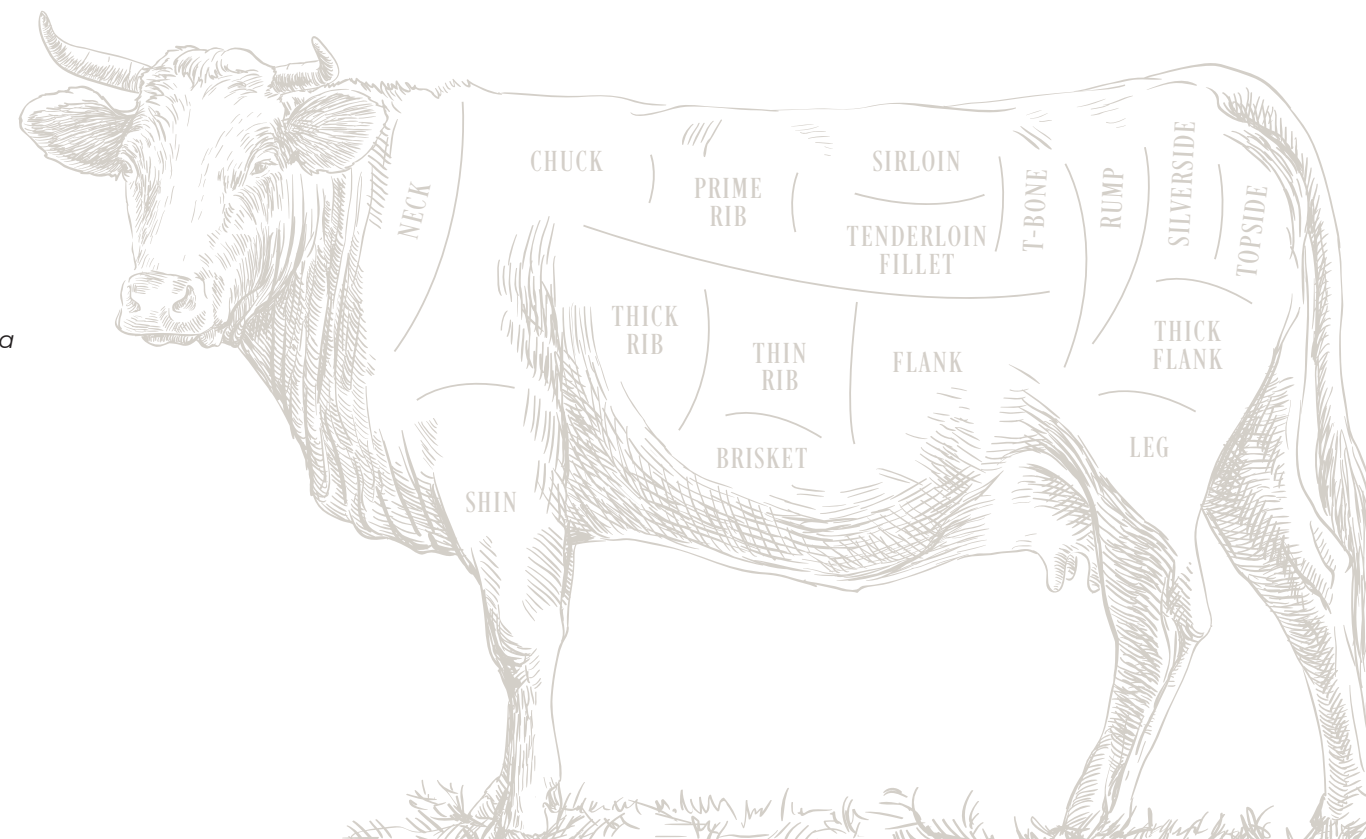
Béarnaise, Miso Butter, Green Peppercorn, Chimichurri

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.*

Chateaubriand 450G Angus & Hereford County Armagh British Isles	39.00pp	Bone-in Sirloin 600G ♦ Shorthorn & Belted Galloway North Yorkshire British Isles	32.50pp
T-Bone 800G Shorthorn & Belted Galloway North Yorkshire British Isles	37.50pp	Fillet Steak & Lobster Angus & Hereford Fillet 225G & North American Lobster 800G	45.00pp
Bone-in Prime Rib 800G ♦ Shorthorn & Belted Galloway North Yorkshire British Isles	41.00pp		

THE GRILL MAINS

Fillet Steak & Hash Brown 170g Angus & Hereford fillet, buttered spinach & peppercorn sauce	31.50	The Ultimate Angus Beef Burger ♦ 200g Angus beef patty, braised ox cheek, raclette cheese, hash brown, crispy onions, brioche bun, spicy burger sauce & fries	19.00
Saddleback Pork Chop ♦ Apple, honey, crispy pork skin & Mexican mole sauce	28.75	Halloumi Burger (V) Grilled onions, pickles, tomato, butter lettuce, spicy burger sauce, brioche bun & fries	15.50
Skewered Chicken Shawarma ♦ Cauliflower tabbouleh, sweet tahini dressing & pomegranate seeds	21.50		

07/ MAINS

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

08/ SIDES

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

09/ DESSERTS

Coconut Parfait ♦ (V) Rum soaked pineapple, toasted coconut & mint	9.50
White Chocolate Panna Cotta ♦ Blackberry jelly, pickled blackberries & white chocolate tuile	9.50
Burnt Basque Cheesecake ♦ Berry compote, vanilla cream & raspberry	9.00
Dark Chocolate Delice (V) Salted caramel, Amarena cherry	9.50
Warm Chocolate Fondant (V) Vanilla ice cream, shortbread crumb	9.00
Sticky Toffee Pudding (V) Candied pecans, vanilla ice cream	9.00
Petit Four (V) Chocolate truffles flavoured with Frangelico	6.00
Cheshire Farm Ice Cream & Sorbet Your choice of 3 scoops served with a milk chocolate wafer	7.50
A Selection of British Cheese Wookey Hole Cheddar, Colston Basset Stilton & Tunworth served with artisan cheese biscuits, red grapes & quince jelly	12.50

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

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. Country of Origins are correct at the time of publication and subject to availability. Meat weights are uncooked & approximate. All our fish is responsibly caught from sustainable sources. Traces of shell & bones may be present in some of our seafood dishes.