

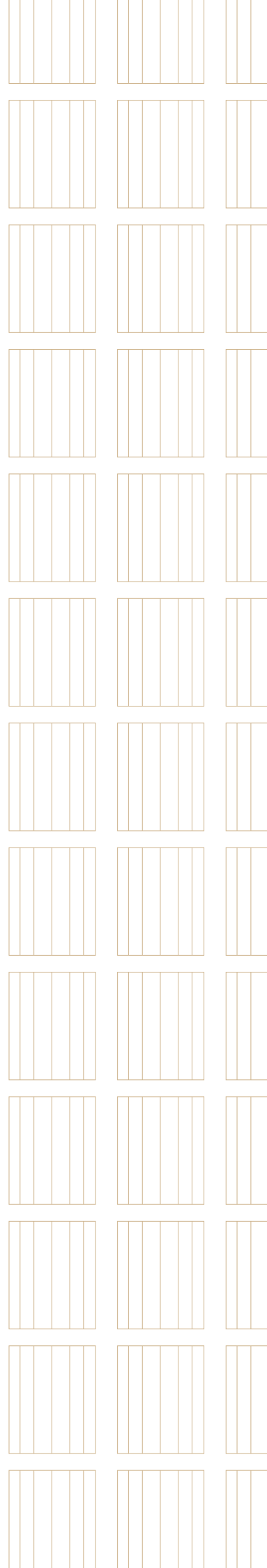
OPERA

RESTAURANT BAR & GRILL

At Opera Restaurant Bar & Grill, culinary mastery is not just a passion; it's at the heart of everything we do. Inspired by the bounty of both ocean and land, our chefs take you on a journey of discovery, seeking out the most mouthwatering ingredients to make dishes that match even the biggest moments.

From the depths of the ocean that sustainably stock our seafood raw bar to the lush green pastures upon which our grass-fed cattle graze, every element of our menu is carefully selected to showcase exquisite flavours you won't find anywhere else. With skill and precision, our master chefs create sumptuous feasts that tantalise the taste buds, taking inspiration from each part of the globe.




Immerse yourself in the vibrant ambiance of our restaurant, where every meal is a celebration of the senses. Whether you're savouring a prime cut cooked to perfection on our Southbend grill or indulging in a plate of sashimi, each dish is a testament to our dedication to excellence. Join us on a gastronomic adventure unlike any other, and let us elevate your dining experience to new heights.



01/ APÉRITIF

St-Germain Hugo Spritz Prosecco with St-Germain elderflower liqueur, mint & lime	11.00
Seven Hills Negroni VII Hills gin with Campari & Antica Formula	11.75
Victoria's Secret Aperol & Edinburgh Gin raspberry liqueur with watermelon, raspberries, pink grapefruit & lemon	11.00
Moët Impérial Brut 125ml Epernay, Champagne	19.00
Roku & Tonic 50ml Japanese craft gin served with ginger, lime & your choice of; classic, light, elderflower, Mediterranean or Sicilian lemon tonic	11.50

02/ APPETISERS

Giant Gordal Olives  Pitted & marinated with guindilla chillies	5.50
Freshly Baked Sourdough  Jersey butter	5.50
Hummus & Muhammara  Butter bean hummus, spicy red pepper dip, walnuts & crisp Arab bread	8.50
Colchester Rock Oysters Shallot vinegar, Tabasco & lemon	Four 14.00 Six 19.00

03/ NIKKEI



Nikkei cuisine embodies a seamless blend of Japanese and Peruvian culinary traditions, merging the nuances of Japan with Peru's bountiful ingredients. Our selection of raw seafood dishes are characterised by bold flavours and elegant presentation.

We only use the finest sashimi-grade seafood, ensuring only the highest quality raw dishes.

SASHIMI

Yellowfin Tuna Sashimi Wasabi, pickled ginger & soy	14.50
Salmon Sashimi Wasabi, pickled ginger & soy	14.75

CEVICHE

Salmon Ceviche  Passionfruit tiger milk, sweet potato, cucumber, green chilli, red onion & coriander	13.75
Spicy Yellowfin Tuna & Watermelon Ceviche  Citrus tiger milk, red chilli, spring onion, coriander & tempura shiso	13.75

TATAKI

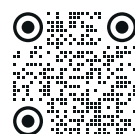
Yellowfin Tuna Tataki Grapefruit & ginger escabeche	12.50
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CARPACCIO

Miso Salmon Carpaccio Pickled shiitake mushrooms, spring onion, hazlenut, sesame & miso soy dressing	14.75
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SHARING RAW PLATE 36.00

Our show-stopping sharing raw plate serves up a selection of all of our premium raw seafood listed above, presented on a platter of ice and perfectly married with a selection of exquisite dressings and garnishes.



04/ STARTERS

Wookey Hole Cheddar Soufflé Truffle & chive cream sauce	9.95
Fillet Steak Tartare Free range egg yolk, sourdough toast, horseradish & parsley mayonnaise	14.25
Pan-Seared Scallops Creamy mash, garlic & parsley butter, crispy panko	16.50
Argyll Smoked Salmon Toasted rye bread, Jersey butter & lemon	12.95
Devonshire Crab Celeriac & apple salad, mustard mayonnaise, crisp sourdough	14.50
Heritage Beetroot NEW VG Avocado, Soy labneh, orange, crushed hazelnut & micro basil	9.75
Chargrilled Asparagus NEW V Poached duck egg, hollandaise sauce & chives	11.50
Serrano Ham & Cheese Croquettes NEW Smoked paprika aioli & chives	9.00

SHARING ASIAN PLATE 38.75

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

Crispy Fried Chilli Squid Thai herbs, noodle salad & sweet chilli	11.25
Tempura King Prawns Chilli jam & lime	12.75
Crispy Duck Spring Rolls Pineapple & ginger dipping sauce	11.95
Chicken Skewers Tikka spices, mint yoghurt & lime	11.25
Salt & Pepper Ribs Sesame, spring onion & Gochujang ketchup	13.00

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 V Halloumi, crispy khubz bread, heirloom tomato, radish, cucumber, mint, parsley & buttermilk	15.50
Chargrilled Chicken Caesar NEW Gem lettuce, Parmesan, pancetta, anchovies & garlic sourdough croutons	16.50
Grilled Watermelon & Feta NEW V Sumac, capers, lemon & mint dressing	12.50
Heritage Tomato & Buffalo Mozzarella NEW V Mango & basil dressing, spring onion, micro basil	15.50



06/ THE GRILL

Our Southbend Grill is the ultimate choice of grill 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	32.00
Ribeye 275G Angus & Hereford Las Pampas Argentina	33.00
Fillet 225G Angus & Hereford County Armagh British Isles	39.50

PRIME

Jack's Creek Wagyu Sirloin 300G NEW F1 Wagyu New South Wales Australia	70.00
Grain-fed Ribeye 350G Black Angus New South Wales Australia	54.00
Bone-in Prime Rib 400G Shorthorn & Belted Galloway North Yorkshire British Isles	44.00

CHOOSE A SAUCE

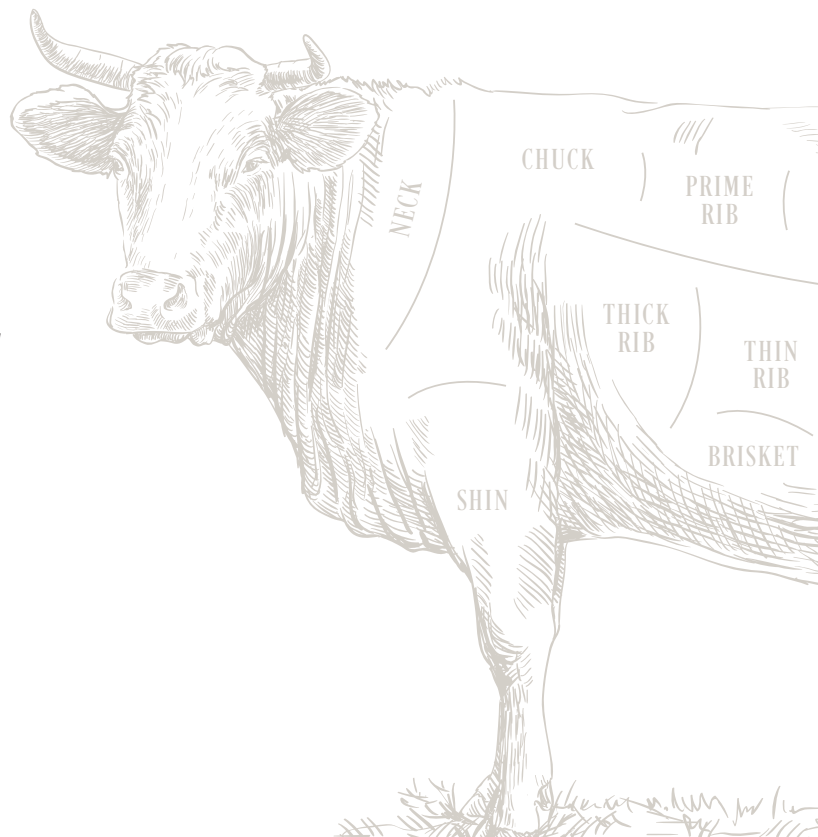
Béarnaise
Miso Butter
Green Peppercorn
Chimichurri

STEAK TOPPERS

Fried Duck Egg	3.00
Half Lobster	27.00
Wagyu Bone Marrow NEW Confit onions & crispy breadcrumbs	5.00

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 80.00
Angus & Hereford | County Armagh | British Isles

Bone-in Prime Rib 800G 83.50
Shorthorn & Belted Galloway | North Yorkshire
British Isles

T-Bone 800G 77.00
Shorthorn & Belted Galloway | North Yorkshire
British Isles

Bone-in Sirloin 600G 66.50
Shorthorn & Belted Galloway | North Yorkshire
British Isles

Fillet Steak & Lobster 92.50
Angus & Hereford Fillet 225G
& Select Lobster 800G

The Treacle Steak Experience NEW 90.00
800G Bone-in Prime Rib, marinated for 24 hours
in black garlic & treacle, served with Wagyu bone
marrow, triple-cooked chips, mushrooms & tomatoes

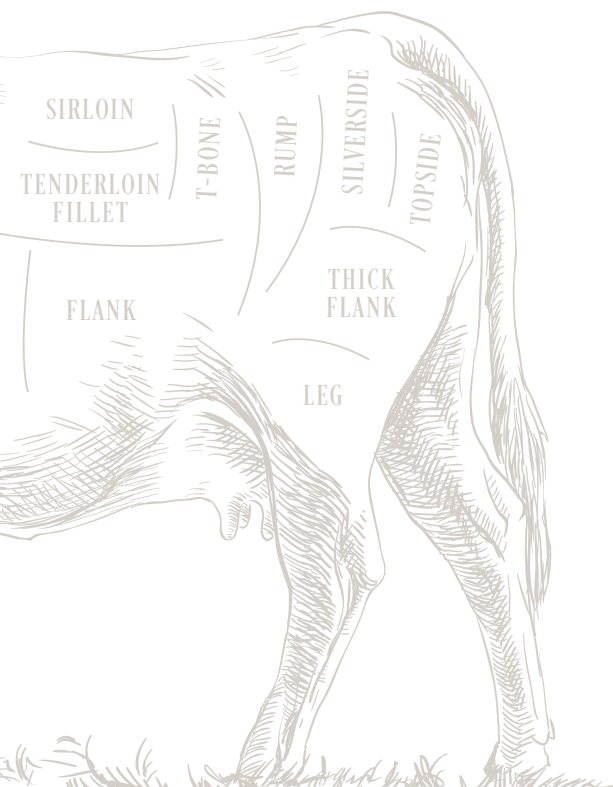
THE GRILL MAINS

Fillet Steak & Hash Brown 33.00
170g Angus & Hereford fillet, buttered spinach
& peppercorn sauce

Marinated Chicken Skewer NEW 22.00
Shawarma marinade, couscous salad, feta
cheese, flat leaf parsley, mint & yoghurt dressing

The Ultimate Angus Beef Burger 19.50
200g Angus beef patty, braised ox cheek,
raclette cheese, hash brown, crispy onions,
brioche bun, spicy burger sauce & fries

Halloumi Burger V 16.00
Grilled onions, pickles, tomato, butter lettuce,
spicy burger sauce, brioche bun & fries



BUTCHER'S TABLE

For groups of 6 or more. Pre-order only.

Indulge in a premium steak experience on your next visit with our dedicated Butcher's Table menus. We offer two extraordinary options, both highlighting our finest range of beef cuts served to create a truly memorable experience.

THE BUTCHER'S FAVOURITES

A trio of our finest cuts; tender chateaubriand, flavourful dry-aged sirloin, and succulent ribeye served on the bone. Complemented by a selection of starters, desserts and optional wine pairings.

THE MASTERPIECE

Presenting ribeye in a whole new light with our incredible sharing beef whole rib joint. Prepared for optimal tenderness, then expertly grilled and carved tableside. Complemented by a selection of premium starters, sides, desserts and optional wine pairings.

Enquire with a member of our team for more information..

07/ MAINS

Tikka Sea Bass	24.50
Saag aloo, cucumber raita & lime	
Tuna au Poivre	27.00
Peppered Yellowfin tuna, Béarnaise sauce & triple-cooked chips	
Miso Black Cod	35.00
Pickled red onions & sticky rice	
Fish & Chips	19.50
Mushy peas & tartare sauce	
Select Lobster 800G	57.00
Garlic & parsley butter, samphire, triple-cooked chips	
Roast Loch Duart Salmon NEW	26.50
Buttermilk beurre blanc, caviar, baby spinach, capers, gherkins & parsley oil	
Sole Meunière NEW	Lemon 36.00
Lightly pan-fried whole fish, capers, butter, flat leaf parsley & triple-cooked chips	
<i>Subject to seasonal availability</i>	
	Dover 57.00
Wild Venison Fillet	31.00
Truffle mash, baby spinach & morel mushroom sauce	
Slow Roast Crispy Duck NEW	24.50
Stir-fried greens, vine-ripened tomatoes, red chilli, coriander, honey & sesame dressing, lotus root crisps	
Roasted Lamb Rump NEW	23.00
Champ potatoes, minted greens & red wine sauce	
Miso Glazed Aubergine NEW VG	17.00
Shiitake mushrooms, ginger, chilli & sesame, sriracha sauce, sticky rice	

08/ SIDES

Triple-Cooked Chips V	5.25
Add truffle & Parmesan 1.75	
Fries V	5.25
Add truffle & Parmesan 1.75	
Mashed Potatoes V	5.50
Confit Garlic Spinach V	5.50
Truffle Mac & Cheese V	6.00
Braised Radish, Sugar Snap Pea & Sumac Salad V	5.50
Tenderstem Broccoli, Chilli & Garlic VG	5.50
Maple Glazed Heritage Carrots VG	5.50
House Salad VG	5.50