

OPERA

GRILL

Silver £48

HENNERS BRUT NV Sussex-UK

Menu

STARTER

BARLEY RISOTTO (v)

Roast heritage tomatoes, marinated feta

CHICKEN YAKATORI (n)

Corn fed chicken, teriyaki sesame

ISLE OF MAN SCALLOPS

Sauce vierge, lemon

MAIN

BABY SPINACH & COMTE CHEESE TART (v)

Poached duck egg, truffle butter

TWICE COOKED BABY CHICKEN

Chilli sauce, kaffir lime leaf salt

ABERDEEN ANGUS | BRITISH ISLES | SIRLOIN 275g

Native grass fed

SWORDFISH STEAK

Chimichurri salsa

Served with Triple Cooked Chips (v) and Roast Heritage Carrots (v)

DESSERT

SPICED PINEAPPLE TART

Ginger ice cream

CHOCOLATE DELICE

Honeycomb, lime sorbet

ICE CREAM (v)(n)

Selection of homemade ice creams

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 will be a discretionary 10% service charge for parties of 6 or more.

OPERA

GRILL

Gold £58

VEUVE CLIQUOT YELLOW LABEL BRUT Reims, France

Menu

STARTER

BARLEY RISOTTO (v)
Roast heritage tomatoes, marinated feta

CHICKEN YAKATORI (n)
Corn fed chicken, teriyaki sesame

ISLE OF MAN SCALLOPS
Sauce vierge, lemon

MAIN

BABY SPINACH & COMTE CHEESE TART (v)
Poached duck egg, truffle butter

TWICE COOKED BABY CHICKEN
Chilli sauce, kaffir lime leaf salt

ABERDEEN ANGUS | BRITISH ISLES | SIRLOIN 275g
Native grass fed

SWORDFISH STEAK
Chimichurri salsa

Served with Triple Cooked Chips (v) and Roast Heritage Carrots (v)

DESSERT

SPICED PINEAPPLE TART
Ginger ice cream

CHOCOLATE DELICE
Honeycomb, lime sorbet

ICE CREAM (v)(n)
Selection of homemade ice creams

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OPERA

GRILL

Platinum £90

DOM PERIGNON BRUT Epernay, France

Menu

STARTER

CHARCOAL GRILLED ASPARAGUS (v)
Poached duck egg, truffle butter

BABY BACK RIBS (n)
Soy, mirin, lime

DRESSED ISLE OF MAN CRAB
Rye toast, mayonnaise, lemon

MAIN

BABY SPINACH & COMTE CHEESE TART (v)
Poached duck egg, truffle butter

LAMB CHOPS
Korean spices, pickled onions

LAS PAMPAS | ARGENTINA | SIRLOIN 300g
Aberdeen Angus 150 days corn fed

YELLOWFIN TUNA (n)
Salsa verde

Served with Triple Cooked Chips (v) and Roast Heritage Carrots (v)

DESSERT

ICED BANANA PROFITEROLES
Salted caramel sauce

CHOCOLATE DELICE
Honeycomb, lime sorbet

ICE CREAM (v)(n)
Selection of homemade ice creams

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