

Festive Set Menu

Celeriac & Apple Soup (v) (n)

Blue cheese, chestnuts

Mushroom Risotto (v)

Cheese wafer, truffle oil

Smoked Chicken Liver Pâté

Rye toast, pickled cucumber

Dressed Isle of Man Crab

Rye toast, mayonnaise, lemon

Twice Cooked Baby Chicken

Chilli jam, kaffir lime leaf salt

Swordfish Steak

Heirloom tomato salad, chimichurri dressing

Butternut Squash & Goats Cheese Tart (v)

Duck egg, lemon & thyme butter sauce

Aberdeen Angus | British Isles

Native grass fed

Sirloin 275g (Supplement £3.00)

Lamb Chops (n)

Korean spices, pickled onions

Triple cooked chips & roast heritage carrots to share (v)

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

Iced Banana Profiteroles (v) | Salted caramel sauce

Chocolate Delice (v) | Honeycomb, lime sorbet

Colston Bassett Stilton (v) | Tunworth | Mayfield Swiss (v)

Water biscuits, quince jelly, red grapes, pear, celery, walnuts (n)

All meat weights denoted are uncooked. (v) denotes vegetarian dishes, (n) denotes dishes containing nuts or traces of nuts. Due to the presence of nuts in our restaurants, there is a small possibility that nut traces may be found in any of our items. All prices are inclusive of VAT. There will be a discretionary 10% service charge for parties of 6 or more.

OPERA
— GRILL —