

SAMPLE MENUS
5 COURSE TASTING MENUS
IN THE RESTAURANT

£50pp

Wines to match each course are £37.50, or you can order by the bottle

MAIN MENU

Wild Mushroom Consommé, mushroom tortellini, pickled shimeji

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Breast of Roasted Quail,
Suffolk Chorizo & Pearl Barley 'Paella', Charred Corn

•

Mi-cuit of Scottish Salmon, fennel, samphire

•

28 Day Dry Aged Beef Rump,
Roasted Garlic Creamed Potatoes, Local Baby Vegetables, Bone Marrow & Red Wine Jus

•

Lemon Panna Cotta, Honeycomb, English Raspberries

VEGETARIAN MENU

Wild Mushroom Consommé, mushroom tortellini, pickled shimeji

•

Goats Cheese Mousse,
Pickled Grapes, Candied Walnuts, Apple & Celery Gel, Rice Cracker

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Cauliflower and Caper Risotto,
Roasted Purple Cauliflower, Crispy Kale

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Tian of Evesham Vegetables,
Confit Cherry Tomatoes, Crispy Vegan Cheese, Fresh Herbs

•

Lemon Panna Cotta, Honeycomb, English Raspberries

PESCATARIAN MENU

Wild Mushroom Consommé, mushroom tortellini, pickled shimeji

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Goats Cheese Mousse,
Pickled Grapes, Candied Walnuts, Apple & Celery Gel, Rice Cracker

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Mi-cuit of Scottish Salmon, fennel, samphire

•

Roasted Tail of Cornish Monkfish,
Roasted Garlic Creamed Potatoes, Local Baby Vegetables, Fish Red Wine Jus

•

Lemon Panna Cotta, Honeycomb, English Raspberries

Please note we cannot guarantee an allergen free kitchen

A discretionary 12.5% service charge, which is shared amongst the whole Opus team,
will be added to your final bill.