

Opus Restaurant Sample Menu

Appetiser

Carlingford rock oysters, horseradish, shallot vinegar, lemon
Family owned oyster farm on the North-East Coast of Ireland
£13.50 half dozen | £27 dozen

Starters

Homemade soup of the day (v)

Ask server for today's seasonal hot soup

Leek and haddock fishcake
Poached hen's egg, butter sauce

Cured line caught Brixham mackerel
Forced rhubarb salsa, English radishes, herbs

Creamy goat's cheese mousse (v)
Crispy filo basket, textures of onions and shallot, seasonal leaves

Game terrine wrapped in smoked bacon
Poached winter fruits, quince jelly

Roasted breast of quail
Braised leg parcel, soft boiled quails egg, trompette mushrooms, truffle aioli

Heritage potato & herb gnocchi (v)
Blue cheese sauce, broccoli, squash & walnuts

Main Courses

Slow braised Jimmy butler pig cheeks
Celeriac, green apples, roasted garlic mash

Truffled wild mushroom wellington (v)
White onion puree, roasted king oyster mushroom

Roasted fillet of day boat hake
Spiced sweet potato and coconut dahl, pulses, wilted baby spinach

Pan seared fillet of wild halibut
Braised baby gem lettuce, broccoli, brown butter sauce, anchovies

Roasted breast of merrifield farm duck
Fondant potato, roasted parsnips, buttered seasonal greens

Pershire beetroot bourguignon (vegan)
Stewed shallots, beetroots and mushrooms in red wine & herbs, rapeseed oil mash,
sautéed kale

28 day dry aged Aubrey Allen beef
8oz rump cap or 6oz fillet (£5 supplement)
Served with confit vine tomato, flat mushroom, hand cut chips & sauce:
Red wine jus | peppercorn sauce

Roasted butternut squash risotto (v)
Basil and pine nut pesto, roasted squash, seeded cheese tuille

Side vegetables £4 each

- Green beans, smoked bacon & shallots

Leek & potato gratin

Creamed potatoes tomato or mixed salad

Hand cut chips

Skin on fries

Butter glazed carrots & parsley

Desserts

- Ask for our complete dessert and cheese menu

Hazelnut cheesecake

Honey and lavender crème brûlée

Iced rhubarb & custard parfait

Marbled milk and white chocolate tart

Chai spiced pannacotta

Artisanal British cheese plate
3 cheeses (£2.50 supplement) | 5 cheeses (£5 supplement)

2 courses £32.50 | 3 courses £37.95
Individual prices available for one course only