

# Race Day Set Menu

2 COURSES 44.00 | 3 COURSES 50.00

## Starters

### Korean Fried Chicken

Crispy marinated boneless chicken, Korean spices, sesame & Gochujang soy sauce

### Salt Baked Beetroot V

Whipped feta, smoked almonds, thyme, white balsamic & honey mustard dressing

### Truffle & Leek Croquettes VG

Truffle aioli, matured Italian cheese & chives

### Spicy Yellowfin Tuna Tartare

Grapefruit, ginger, soy & sesame, prawn crackers, wasabi mayonnaise  
(£3.00 Supplement)

### Tempura King Prawns

Chilli jam & lime  
(£2.00 Supplement)

### Crispy Fried Chilli Squid

Thai herbs, noodle salad & sweet chilli

### Yellowfin Tuna Sashimi

Wasabi, pickled ginger & soy  
(£3.00 Supplement)

### Roasted King Scallops

Miso butter, sake, shiso & toasted breadcrumbs  
(£4.00 Supplement)

## Mains

### Dry-Aged Rump Steak 275g

Angus | Cotswolds & West Country | British Isles

### Miso Aubergine VG

Pickled shiitake mushrooms, ginger, chilli & sesame, Sriracha sauce, sticky rice

### Wild Scottish Venison

Crispy confit potatoes, caramelised celeriac purée & juniper jus  
(£2.00 Supplement)

### Fillet Steak 225g

Heritage Breeds | West Country & County Amagh | British Isles  
(£4.00 Supplement)

### Crispy Duck Salad

Thai herb salad, sugar snap peas, spring onion, beansprouts, pink grapefruit, red chilli, coriander, mint, soy & asian dressing

### Baked Sea Bass

Chilli, ginger, nam jim sauce, coriander, shiitake mushrooms, crispy shallots & sticky rice

### Piri Piri Chicken

Grilled marinated half chicken, piri piri sauce & coriander

### Grilled Wild Red Prawns

Wild Red Prawns, spicy Romesco sauce, lime & micro coriander

## Additional Sides

### Fries V

6.00

Add truffle & Parmesan 1.75

### Tenderstem Broccoli,

Chilli and Garlic VG

6.00

### Mashed Potatoes V

6.00

Add truffle 1.50

### Beef Dripping Chips

6.50

### Minted New Potatoes V

6.00

### Green Beans & Pistachio Butter

6.00

### Maple Glazed Carrots VG

5.50

### Mac & Cheese

6.50

### Steak Sauce

Green Peppercorn, Béarnaise, Chimichurri  
4.00

## Desserts

### Sticky Toffee Pudding V

Candied pecans, vanilla ice cream

### Passion Fruit Crème Brûlée V

Passion fruit & vanilla set custard, with a crisp caramel top

### Cheshire Farm Ice Cream V

Your choice of 3 scoops served with a milk chocolate wafer

### Lemon Posset V

Set citrus cream, fresh raspberry, raspberry couli, honeycomb & mint

### Warm Chocolate Fondant V

Vanilla ice cream, shortbread crumb

### A Selection of Artisan British Cheese

Époisses, Kidderton Ash V, Tunworth, Lincolnshire Poacher & Blue Monday V

Served with sourdough crackers, red grapes, apple & quince jelly

(£4.50 Supplement)

V Vegetarian VG Vegan

A discretionary service charge will be added to your bill, 100% of this service charge will go to our team.

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes.

Allergens  
& Calories

Scan this code.



RACE DAY S526

# OPERA

RESTAURANT BAR & GRILL