

# OpusOne

## Starters

**Smoked Wild Mallard,**  
Air Dried Local Cheshire Ham, Orange Rosti  
£7.50

**Local Pigeon Breast,**  
Shallot Puree, a Trio of Parsnip Textures  
£6.95

**Corn Fed Chicken Pressing,**  
Smoked, Poached & Roasted, Pickled Root  
Vegetables  
£5.95

**Seared Scallops, Confit Belly Pork,**  
Green Horseradish, Miso Stir-Fried  
Vegetables  
£8.95

**Smoked Salmon & Scrambled Egg  
Tortellini,**  
Sage & Parmesan  
£6.25

**Caramelised Brown Onion Soup,**  
Appleby's Cheshire Cheese Samosa  
£5.75

**Potato & Watercress Soup,**  
Roof Garden Purple Potato Crisps  
£5.50

**Spinach & Artichoke Wellington,**  
Smoked Aubergine Puree  
£5.85 V

**Warm Goats Cheese Crostin,**  
Pear, Walnuts, Thyme & Walnut Oil  
Dressing  
£6.50 V

## Main Courses

**Fillet of English Beef,**  
Pressing of Local Rabbit, Roof Top Herbs,  
Onion Gnocchi  
£23.95

**Braised Lamb Neck Fillet,**  
Chicken Farce, Gremolata  
£17.95

**Seared Duck Breast,**  
Chillied Squid, Basil, Pak Choi, Duck  
Crackling  
£17.75

**Venison Plate,**  
Fig Tart, Bramble Jus, Aged Malt Foam,  
Neaps  
£19.50

**Guinea Fowl Breast, Chestnut & Cepe  
Mousse,**  
Grouse & Root Vegetable Pie  
£16.50

**Oven Roast Cod, Crispy Kale,**  
Bean & Cumbrian Ham Broth, Clam &  
Saffron Potato  
£17.25

**Monkfish, Confit Tomato, Crab & Fennel  
Cannelloni,**  
Tempura of Fennel  
£17.50

**Pan Seared Sea Bass, Smoked  
Haddock Chowder,**  
Spinach Linguini, Crispy Seaweed  
£16.75

All prices are inclusive of VAT at a current rate.  
An optional service charge of 10% will be added to your bill.  
We would be delighted to cater for any specific  
Dietary requirements you may have.

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## Main Courses Cont...

**Butternut Squash, Tarragon Risotto,**  
Wild Mushroom Fricassee, Truffle Oil  
£15.95 **V**

**Beetroot & Delamere Goats Cheese**  
**Ravioli,**  
Sun Dried Peppers, Nettle Pesto  
£15.95 **V**

## Side Orders

Hand Cut Chips

Tossed Green Salad

Buttered New Potatoes

Red Onion Mashed Potatoes

Wilted Spinach

Buttered Sugar Snap Peas

Sautéed Potatoes with Bacon

Honey Roast Root Vegetables

**£2.85 each**

## Desserts

**Poached Pear, Walnut Cake,**  
Sweetened Mascarpone, Celery Crisp

**Chocolate Tart, Caramel Ice Cream,**  
Salted Pop Corn, Peanut Tuille

**Green Apple Pave,**  
Cinnamon Doughnut, Chilled Apple Soup

**Chestnut Mousse Chocolate Macaroon,**  
Coffee Ice Cream

**Citrus Jelly, Orange & Almond Sponge,**  
Blood Orange & Ginger Sorbet

**Coconut Pannacotta,**  
Lime Cheesecake Lollipop, Passion Fruit  
Sauce

**£5.95 each**

## Cheeses:

A Choice of Three From our Local Range,  
Quince Jelly, Biscuits  
£7.50

## Dessert Wine by the Glass

Muscat de Beaumes de Venise  
Available by the glass  
£5.00 (100ml)

Our food philosophy is: Classic British Food.

By using ingredients sourced from the British Isles, OpusOne presents a menu that brings a modern twist to classic British dishes. Using a passion for local sourcing OpusOne is in the forefront of British cooking in Manchester.

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