

OpusOne

Starters

Spiced Carrot, Blood Orange Soup
Coriander Wafer **V**
£5.50

Schezuan Pepper Crusted Tuna,
Green Pepper Horseradish Hollandaise,
Rice Wine Pickled Vegetables
£8.95

Seared King Scallops,
Cockle Chowder, Crispy Chorizo
£9.75

Parfait of Three Livers,
Goose, Chicken & Duck
Madeira, Green Tea Jelly, Brioche
£8.25

Organic Salmon Terrine,
Creamed Avocado & Lime Mousse, Tartar
Dressing
£7.50

Spinach & Local Brie Soufflé,
Tomato & Sorrel Press **V**
£7.50

Creamed Cauliflower Soup,
Curry Oil, Bhaji **V**
£5.95

Smoked Carpaccio of Venison,
Juniper & Orange Dressing, Textures of
Celeriac
£9.50

Fried Tiger Prawns,
Smoked Salmon, Kale Croquette, Aioli
£8.25

Ham Hock Scotch Egg,
Salt Cod Fritter, Garden Peas
£6.85

Main Courses

Fillet of English Beef,
Truffled Rosti, Caramelised Ale Onions,
Creamed Watercress, Pan Fried Cabbage
£24.50

Baked Fillet of John Dory,
Scallion & Crab Ravioli, Courgette Ribbons
£19.95

Goosnargh Corn-Fed Chicken,
Mini Chicken & Leek Pie, Vanilla Carrots
£16.50

Pan Cooked Fillet of Sea Trout,
Brown Shrimp Patties, Langoustine Bisque
£17.85

Spring Lamb Loin, Comfit Leg,
Fianna Potato Puree, Wilted Spinach
£19.50

Roast Suckling Pig,
Textures of Cheshire Apple, Bubble &
Squeak
£18.75

Grilled Lemon Sole Fillets,
Sykes Fell & Cheshire Air-Dried Ham Risotto
£19.25

Cannelloni of Wild Mushroom
Tarragon with Wild Garlic **V**
£16.50

16oz Roast Rib of Beef,
Corned Beef & Shallot Hash, Maple Infused
Root Vegetables, Duck Fat Roast Potatoes
£29.00

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 Course Cont...

Roof Garden Vegetable Beignets,
Seared Asparagus, Minted Gnocchi
£15.25

Roast Vegetable Paella,
Local Goats Cheese & Artichokes
£15.75

Side Orders

Hand Cut Chips

Tossed Green Salad

Buttered Savoy Cabbage

Caramelised Garlic Spinach

Vanilla Scented Carrots

Chilli & Shallot Green Beans

£2.95

Desserts

Assortment of Pomegranate,
Frozen soufflé, Jelly, Cheesecake

Caramelised Sweet Chilli Pineapple,
Coconut Ice Cream, Ginger Biscuit

Orange Poppy Seed Sponge,
Orange Sorbet, Crème Fraiche

Banana Parfait,
Toasted Marshmallow, Dark Chocolate
Sauce

Flourless Chocolate Cake,
Pistachio Pannacotta

Kiwi Fruit Pavlova,
Rum Jelly Cubes, Tropical Smoothie

All Desserts £6.50

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

Cheeses:
A Choice From Our Board,
Oatcakes, Chutney
£9.25

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.