

OpusOne

Starters

Cream of Parsnip Soup

Tempura of Beacon Blue Cheese
£4.50 **V**

Potato & Watercress Soup

Poached Quail's Egg
£4.95 **V**

Home Cured Organic Gravalax

Caviar Crème Fraiche & Potato Pancakes
£6.75

Pressing of Slow Cooked Duck & Celeriac

Prune Relish & Marmalade Bread
£5.50

Home Smoked Venison

Juniper Dressing, Beetroot Salad
& Crisp Pancetta
£6.50

Pan Seared Scallops

Chervil Mash Potato, Brown Shrimp Cream
& Herb Foam
£6.95

Haddock Rarebit, Haddock Cannelloni

Omelette Arnold Bennett
£5.25

Caramelised Onion & Wild Mushroom Tart

Pea Shoot & Herb Salad
£5.75 **V**

Layered Puff Pastry

Sun Blushed Tomato, Roasted Pepper
& Aubergine Puree
£4.95 **V**

Main Courses

Veal Cutlet

Truffle Dauphinoise Potato & Veal Glaze
£19.95

Fillet of Beef,

Goose Liver Ravioli, Horseradish Rosti & Three
Mustard Sauce
£19.95

Combination of Spring Chicken

Seared Breast, Slow Cooked Leg, Chicken Pie
Chicken & Black Pudding Sausage
£15.75

Pressed Pork Belly

Sage Gnocchi & Apple Turnover
£16.50

Pan Cooked Cannon of Lamb

Cypress Parsley, Lemon, Shallot Puree
& Potato Rarebit
£18.75

Pea, Broad Bean & Soft Herb Risotto

Free Range Poached Hen's Egg
£14.50 **V**

Cannelloni with Roast Ratatouille

Rocket & Parmesan Cream
£14.50 **V**

Whitehaven Goats' Cheese

& Spinach Tortellini

Basil Cream Pesto
£14.50 **V**

Courgette Linguine

Sauté of Wild Mushrooms, Beans & Herb Foam
£14.75 **V**

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...

Fillet of Turbot

Atlantic Prawns, Straw Potatoes, Lobster Broth
£18.75

Monkfish Wrapped in Parma Ham

Lightly Spiced Mussels
£17.75

Side orders

Hand Cut Chips

Tossed Green Salad

Buttered New Potatoes

Red Onion Mashed Potatoes

Wilted Spinach

Honey Roasted Root Vegetables

Sautéed Potatoes with Bacon

£2.85

Desserts

Carpaccio of Pineapple & Lime

Caribbean Rum Jelly

Mixed Chocolate Desserts

Chocolate Torte, Milk Chocolate Cheesecake
Warm Chocolate Brownie

Hot Pear Tarte Tatin

Clotted Cream

Selection of British Cheese

Walnut Bread, Biscuits

Warm Hazelnut Torte

Praline Ice Cream

Lemongrass Pannacotta

Orange & Chilli Syrup

Warm Lemon & Pine Nut Sabayon Tart

Honey-roasted Fig

Iced Coconut Parfait

Pink Grapefruit Sorbet

All Desserts **£4.95**

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.