

OPUS

Friday 21st October 2016

Beef Brioche, Butter

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**Salt-baked celeriac, autumn truffle,
beef consommé**

*Domaine d'Estienne Rosé, France
2015*

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**Irish salt beef brisket, puffed spelt
textures of onion**

*Cantina di Custoza, Bardolino, Italy
2014*

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**Hand dived scallop and slow braised
Cornish ox cheek bourguignon**

*Cantina di Custoza, Bardolino, Italy
2014*

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**Baron of 28 day dry aged Scottish sirloin,
smoked garlic mash, roasted piccolo
parsnips, Bordelaise sauce**

*'Il Medaglione' Primitivo, Leone de Castris,
2014*

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**Dark chocolate mousse,
poached blackberries
Highland single malt ice cream**

BEEF DINNER

with

AubreyAllen

the chef's butcher

Single malt from
The Highlands

Sirloin and
scallops from
Scotland

Brisket from
Ireland

Spelt from
East Anglia

Celeriac and
Parsnips,
Blackberries
from Worcester
& Hereford

Ox Cheek from Cornwall

