



Bar plates
All £5.00 each

Savoury muffin, red pepper coulis (V, E, MK) | Vegetable spring rolls, chilli sauce (Vegan, G, S)
Haloumi wrapped in Parma ham, green pesto (MK, N) | Smoked mackerel pate on toast (G, E, F, MK)
Honey glazed chorizo (MK) | Lamb koftas, mint yoghurt (MK) | Goats cheese & spinach puff (MK, E)

Nibbles: nuts (G, P) & olives £3 per bowl, hummus & toasted pitta bread (G)

Mains
All £12.50 each

Smashed avocado + poached egg (F, V, G, MK, E)
toasted muffin, crème fraiche + rocket
with smoked salmon

Vegetable moussaka (Vegan, S, G, SP)
Layered baked vegetables and lentils with mixed leaf salad

Haloumi & toasted almond salad (V, N, MK, MD)
Cherry tomato, roasted pepper & butternut squash

Opus fish & chips (G, MK, E, F)
Breaded market fish, crushed peas, tartare sauce

Chicken & bacon sandwich (G)
Ciabatta, lettuce & tomato
served with sweet potato fries or fat chips

100% British dry aged beef burger (G, MK, E)
toasted brioche bun, lettuce, tomato, cheese and bacon
served with sweet potato fries or fat chips

Chicken & chorizo paella (MK)
Saffron flavoured rice cooked with chicken, chorizo and roasted vegetables

On the side £3.50
fat chips or sweet potato fries

Dessert £4.50
Apple Strudel, served with vanilla ice cream (G, E, MK, V)

MD – MUSTARD, E – EGGS, SP – SULPHATES, N – NUTS, G – GLUTEN, MK – MILK, F – FISH, CY – CELERY
SS – SESAME SEEDS, C – CRUSTACEANS, M – MOLLUSCS, S – SOYBEANS, P – PEANUTS, L – LUPIN
V – VEGETARIAN

Please advise your server of any allergies/ dietary requirements before ordering.

The logo for Bar Opus, featuring the words "BAR" and "OPUS" stacked vertically in a white, sans-serif font, centered within a teal square.

White Wine

Pez de Rio Macabeo Sauvignon, Spain
£5.00 (175ml) | £20.00 (bottle)

The Wine-Farer Series, Chenin, S.A
£6.00 (175ml) | £24.00 (bottle)

Chardonnay, Domaine la Croix Belle,
France
£6.75 (175ml) | £27.00 (bottle)

Riff Pinot Grigio delle Venezie, Italy
£7.25 (175ml) | £29.00 (bottle)

Domingo Martin Albarino, Spain
£8.00 (175ml) | £32.00 (bottle)

Huia Sauvignon Blanc, New Zealand
£9.00 (175ml) | £36.00 (bottle)

Rose wine

Pez de Rio Garnacha Syrah, Spain
£5.00 (175ml) | £20.00 (bottle)

Le Versant, Grenache Rose, France
£7.25 (175ml) | £29.00 (bottle)

Red Wine

Pez de Rio Tempranillo Merlot,
£5.00 (175ml) | £20.00 (bottle)

Lorosco Reserva Carmenere, Chile
£6.00 (175ml) | £24.00 (bottle)

Malbec de L'hospitalet, France
£7.00 (175ml) | £27.50 (bottle)

Lagrimas de Graciano Rioja, Spain
£7.50 (175ml) | £30.00 (bottle)

Little Yering Pinot Noir, Australia
£8.25 (175ml) | £33.00 (bottle)

Tomas Cuisine Vilosell, Spain
£9.50 (175ml) | £38.00 (bottle)

Sparkling Wines and Champagne

Vaporetto, Extra Seco NV, Italy
£6.50 (125ml) | £32.00 (bottle)

Taittinger Brut Reserve
£9.00 (125ml) | £55.00 (bottle)

Taittinger Brut Prestige
£12.50 (125ml) | £75.00 (bottle)

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