



ROYAL
OPERA
HOUSE

CRUSH
ROOM

L'Ange de Nisida in concert

Please note that food in this area is served cold

Wild strawberry Ruinart Champagne cocktail 15.00

Seasonal canapés 12.50

White gazpacho, toasted almonds, membrillo 9.50
Spiced aubergine salad, mint yoghurt 12.50
30g oscietra caviar, blinis, crème fraîche, chives 85.00
House cured salmon, fennel, pink grapefruit, dill 15.00
Portland crab vinaigrette, herbs 16.00
Chicken, cured ham, tarragon terrine, gribiche sauce 14.00

Braised artichokes, white wine, fennel, basil, aioli 20.00
Grilled Shetland Salmon, cucumber salad, avocado orange salsa, crème fraîche 26.50
Severn & Wye smoked salmon, avruga, chopped egg, capers, shallot, crème fraîche, potato salad 26.50
Lobster mayonnaise 50.00*
Breast of chicken, cucumber, mint, spring onion salad, peanut, sesame dressing 24.00
Thinly sliced pink veal, Piedmontese peppers, salsa verde 28.00

Seasonal fruit plate 9.50
Vanilla bavaois, summer berry compote, brandy snap 9.50
Chocolate marquise, pistachio crème anglaise, pistachio brittle 9.50
Apricot, almond tart, clotted cream 9.50
Gooseberry elderflower fool, shortbread 9.50
Selection of British farmhouse cheeses, fruit bread 15.00

*Please note that all orders for lobster must be made at least three working days before your visit.