



ROYAL  
OPERA  
HOUSE

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CRUSH  
ROOM

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## Lohengrin

Please note that food in this area is served cold

Rhubarb Ruinart Champagne cocktail 15.00

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Seasonal canapés 12.50

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Cucumber, lettuce vichyssoise 9.50

Burrata, Datterino tomatoes, beetroot, aged balsamic vinegar 14.50

30g oscietra caviar, blinis, crème fraîche, chives 85.00

Balik smoked salmon, potato pancake, pickled cucumber, crème fraîche 16.00

Portland crab vinaigrette, herbs 16.00

Beef carpaccio, Cipriani dressing 16.00

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Braised artichokes, white wine, fennel, basil, aioli 20.00

Fillet of Shetland salmon, pickled grolles, samphire, sauce vierge 26.50

Savern & 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

Rare roast fillet of beef, salsa verde, summer greens 36.00

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Seasonal fruit plate 9.50

English strawberries, clotted cream 9.50

Chocolate marquise, pistachio crème anglaise, pistachio brittle 9.50

Apricot, almond tart, clotted cream 9.50

Crème brûlée 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.