



ROYAL
OPERA
HOUSE

CHAMPAGNE
BAR

Lohengrin

Please note that food in this area is served cold

Wild strawberry Ruinart Champagne cocktail 15.00

Seasonal canapés 12.50

Cucumber, lettuce vichyssoise 9.50

Burrata, Datterino tomatoes, beetroot, aged balsamic vinegar 14.50

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

House cured salmon, fennel, pink grapefruit, dill 15.00

Portland crab vinaigrette, herbs 16.00

Beef carpaccio, Cipriani dressing 16.00

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

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

Severn and Wye smoked salmon, capers, shallots, crème fraîche, potato salad 23.00

Tiger prawns mayonnaise 29.00

Breast of chicken, cucumber, mint, spring onion salad, peanut, sesame dressing 24.00

Thinly sliced rare roast rump of beef, salsa verde, summer greens 28.00

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