

OPERA TAVERN

TO START

Padron peppers
Charcuterie selection
Chargrilled flatbread, black garlic butter

TAPAS TO SHARE

Tiger prawns, chilli, garlic, parsley
Stone bass ceviche, capers and raisin puree, tapioca crisps, pickled grapes
Crab and mascarpone tortellini, lemongrass bisque, seaweed
Braised lamb shoulder, smoked ricotta, caramelised winter veg
Corn-fed chicken ballotine, parnsip, crispy chicken skin, jus
Pan fried duck breast, crispy duck pancake, carrots
Isle of Wight tomatoes, homemade focaccia, silverskin onion
Roast Jerusalem artichoke, cime di rapa pesto, candied Marcona almonds
Patatas bravas, aioli, manchego

DESSERTS

Selection of ice creams/sorbets
Nutella doughnuts, ricotta whipped cream

Allergen information available upon request.
We cannot guarantee the absence of traces of nuts and other allergens as we do not have a separate allergen preparation area

LUKASZ KIELBASINSKI, HEAD CHEF GABRIELA VINCZEOVA, GENERAL MANAGER

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