

OPERA TAVERN

TODAY WE'RE POURING

RAMIBIANCO, COS, Sicily 2020

(grecanico, inzolia) white, wanna be orange wine with hints of honey & citrus with a finishing crisp acidity
175 ml 14, 500 ml 41, 750 ml 60

CHARCUTERIE

Jamon iberico de bellota 12/24

aged 5 years

Lomo 5.5

Chorizo Magno 6

Coppa di Parma 6

Truffle Mortadella 7

Charcuterie selection 16

BAR SNACKS

Padrón peppers 6.5

Jamon Iberico and Manchego croquetas, alioli 7

Flatbread with black garlic butter 5

Spanish and Italian mix olives 4

N'duja scotch egg, wild garlic alioli 7

Boquerones, arbequina olive oil 6

Marcona almonds 4

CHEESE

(served with seeded crackers, quince jelly)

Rosemary Manchego 6.5

Pecorino rosso D.O.P. 6

Gorgonzola 5.5

Il Canet 5.5

Robiolla rochetta 6

Cheese board (a selection of 3) 15

LARGE PLATES

Chargrilled iberico abanico, friggiteilli pepper salsa, crispy pork skin 24

28 days aged rib eye (300g), salsa verde, rocket 28

FISH

Tiger prawns, red chilli, garlic, parsley 12

Chargrilled octopus, arroz negro, saffron aioli, Amalfi lemon 12

Stone bass ceviche, capers and raisin puree, tapioca crisps, pickled grapes 10

Crab and mascarpone tortellini, lemongrass bisque, seaweed 11

Pan fried Cornish cod, wild mushroom, green pickled tomato, jamon sauce 13

MEAT

Chorizo picante, red wine, cippolini onions 7

Braised lamb shoulder, smoked ricotta, caramelised winter veg, mint powder 13

Slow cooked ox cheeks, truffled mash potato, roscoff onion, cavolo nero, herb oil 14

Corn fed chicken ballotine, parsnip, crispy chicken skin, jus 12.5

Iberico pork burger, smoked chilli jam, picos blue, hot guindillas 10.5

VEGETABLES

Roasted Jerusalem artichoke, cime di rapa pesto, candied Marcona almonds 8

Isle of Wight heritage tomatoes, homemade focaccia, pickled silverskin onion 8.5

Tempura of tenderstem broccoli, vegan jalapeno aioli, pickled shallots 9.5

Burrata, seasonal vegetable antipasti, pesto, pine nuts 10

Courgette flower, goat cheese, lavender honey 7.5 (each)

Patatas bravas, aioli, aged manchego 6.5

PUDDINGS

Traditional tiramisu & pistachios 7.5

Rosemary panna cotta with salted caramel ice cream and burnt butter cake 7.5

Nutella doughnuts, hazelnut, ricotta whipped cream, raspberries 8

Ice cream and sorbet selection (3 scoops) 7

Affogato 4.5