

OPERA TAVERN

C - Crustaceans
D - Dairy
Ce - Celery
G - Gluten
F - Fish
N - Nuts
P - Peanuts

E - Eggs
L - Lupin
Mo - Mollusc
Sd - Sulphur Dioxide
S - Soya
Mu - Mustard

Se - Sesame Seeds
Df! - Deep fried in the same oil
PB - Pregnant Beware
* - Possible cross contamination
() - May be excluded

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 **Df!G**
Jamon Iberico croquetas, alioli 7 **E G D**
Flatbread with black garlic butter 4.5 **G Sd D**
Spanish and Italian mix olives 4 **Sd**
N'duja scotch egg, wild garlic alioli 7 **E G S**
Boquerones, arbequina olive oil 6.5 **F Sd**
Marcona almonds 4 **N**

CHEESE

Rosemary Manchego 6.5 **D**
Pecorino rosso D.O.P 6 **D**
il Canet 5.5 **D**
Taleggio D.O.P 5.5 **D**
Robiolla rochetta 6 **D**

Cheese board (a selection of 3)
(cheese served with crackers) 15 (G) (Se)

LARGE PLATES

Chargrilled iberico abanico, friggiteilli pepper salsa, crispy pork skin 24 **Sd**
28 days aged rib eye (300g), salsa verde, rocket 28

FISH

Tiger prawns, red chilli, garlic, parsley 12 **C F Mo**

Chargrilled octopus, arroz negro, saffron aioli, Amalfi lemon 12 **E Sd Mo F C**
Crispy baby squid, citrus aioli, seaweed powder 9.5 **E Sd Mo**
Stone bass ceviche, capers and raisin puree, tapioca crisps, pickled grapes 10 **F Sd E**
Crab and mascarpone tortellini, lemongrass bisque, seaweed 11 **F G Ce D C Mo**
Pan fried Cornish cod, jamon sauce, wild mushroom, pickled tomato 13 **F Sd D**

MEAT

Chorizo picante, red wine, cippolini onions 8 **Sd D**
Braised lamb shoulder, smoked ricotta, caramelised winter veg 13 **D, Sd, Ce**
Slow cooked ox cheeks, truffled mash potato, roscoff onion, cavolo nero 14 **D Sd**
Corn-fed chicken ballotine, sprouting broccoli, parsnip, crispy chicken skin, jus 12.5 **Ce D Sd**
Iberico pork burger, smoked chilli jam, picos blue, hot guindillas 10.5 **D E G Sd**

VEGETABLES

Roasted Jerusalem artichokes, cime di rapa pesto, candied almonds 8 **N**
Isle of Wight heritage tomatoes, home-made foccacia, pickled silverskin onion 8 **G Sd**
Tempura of tenderstem broccoli, vegan jalapeno aioli, pickled shallots 9.5 **Sd**
Burrata, seasonal vegetable antipasti, pesto, pine nuts 10 **Sd D N**
Courgette flower, goat cheese, lavender honey 7.5 (each) **D**
Patatas bravas, aioli, aged manchego 6.5 **(D) (E) G*(Sd)**

PUDDINGS

Traditional tiramisu & pistachios 7.5 **E D Sd G N**
Rosemary panna cotta with salted caramel ice cream and burnt butter cake 7.5 **E D (G)**
Nutella doughnuts, hazelnuts, ricotta whipped cream, raspberries 8 **E G D (N)**
Ice cream and sorbet selection (3 scoops) 7 **D**
Affogato 4.5 **(D)**