ROYAL
OPERA
HOUSE

AMPHITHEATRE
RESTAURANT

Monotones I and II / The Two Pigeons

Two courses 25.00

Three courses 30.00

Pear drop 14.00
Ruinart Champagne, pear, grenadine

Seasonal canapés 12.00

Parsnip and cox apple soup
Westcombe ricotta, butternut squash, toasted pine nuts
Cured salmon, tartare sauce, rye toast *5.00 supplement*
Smoked duck, ham hock, pistachio terrine
Slow cooked wood pigeon, quince, baby watercress

Slow cooked celeriac puff pastry tart
Smoked haddock and salmon pie
Whole roast bream, shaved fennel, brown shrimp butter
Roast baby chicken, butternut squash, rosemary and lemon sauce
Lamb rump, ceps, cavalo nero *8.00 supplement*

Baked beetroot, sherry dressing 4.00
Braised leeks, caper and shallot vinaigrette 4.00
Green salad 4.00
Boulangère potatoes 4.00
Chips 4.00

Russet apple tart tatin, cinnamon cream
Chocolate and olive oil sponge, white chocolate mousse
Lemon meringue tart
Honeycomb parfait, Armagnac prunes
Autumn fruits
British cheese, quince paste, fruit bread *5.00 supplement*