ROYAL
OPERA
HOUSE

CRUSH
ROOM

Boris Godunov

Please note that food in this area is served cold

Ruinart Strawberry Bellini 16.00
Fresh strawberry purée mixed with a touch of cognac and topped with R de Ruinart Champagne

---

Seasonal canapés 13.50

Vichyssoise (served cold) 9.50*
English garden summer salad, cream dressing 14.00*
Smoked eel, Jersey Royals, Alsace bacon, horseradish cream 18.50
Potted shrimps, pickled cucumber, watercress, toasted sourdough 18.50
30g Oscietra caviar, crème fraiche, chives, blinis 95.00*
Jambon de Bayonne, Charentais melon 14.00*

Spiced artichoke salad, buffalo mozzarella 22.00*
Seared tuna, caponata, salsa verde 29.00
Severn & Wye smoked salmon, avruga, shallots, chopped egg, crème fraiche, capers, potato salad 27.50*
Whole native lobster mayonnaise, watercress 50.00**
Corn fed chicken breast, truffle pea purée, pickled mushrooms, watercress 27.00
Rare roast fillet of beef, ratatouille, green herb sauce 42.00*

Seasonal fruit plate 10.50*
Strawberries and clotted cream 9.50*
Bittersweet chocolate mousse, cherry compote, sable Breton 9.50
Roast apricot, ricotta, almonds, crème fraiche 9.50
Lemon tart, raspberries 9.50
Selection of British farmhouse cheeses, quince paste, fig and walnut bread 15.00

A discretionary service charge of 12.5% will be added to your final bill.
**Lower calorie options: starters >300 kcal; mains >600 kcal; desserts > 300 kcal.*
***Please note that all orders for lobster must be made at least three working days before your visit.*

Thank you for supporting the future of ballet, opera, dance and music.