OPERA HOLLAND PARK SUPPER

Inspired by the timeless charm of a countryside picnic, this menu reimagines classic British flavours through an elegant, seasonal lens. Each dish celebrates local ingredients, vibrant garden vegetables, fragrant herbs, and summer fruits, elevated with modern refinement and a touch of whimsy. A seated celebration of everything we love about long evenings outdoors: good company, abundant tables, and the beauty of the Holland Park surroundings brought to the plate.

On the table

Artisan sourdough, whipped pepperberry butter

Cheese custard gougères, Marmite dust, pickled walnuts

To Start

Sussex lamb cutlets, summer salsa verde (gf)

Gin-cured Scottish trout, crisp potato gratin, lemon crème fraîche (gf)

Fire-roasted carrots, confit garlic hummus, harissa chickpeas (vg, gf)

From Garden and Grill

Roasted corn-fed chicken, charred leeks, summer truffle jus, baby herbs

Hereford grass-fed T-bone, sake butter, mushroom XO

Chamomile-poached cod, summer peas

Fire-roasted aubergine, miso glaze, candied walnuts (vg, n, gf)

Sides

Summer greens, mint, preserved lemon

New Jersey Royal potatoes, herb butter

To Finish

Summer pavlova, elderflower, macerated English strawberries

Please speak to the team for dietary requirements and questions.

OPERA HOLLAND PARK SUPPER

Inspired by the timeless charm of a countryside picnic, this menu reimagines classic British flavours through an elegant, seasonal lens. Each dish celebrates local ingredients, vibrant garden vegetables, fragrant herbs, and summer fruits, elevated with modern refinement and a touch of whimsy. A seated celebration of everything we love about long evenings outdoors: good company, abundant tables, and the beauty of the Holland Park surroundings brought to the plate.

On the table

Artisan sourdough, whipped pepperberry butter

Garden pea and asparagus, dill cream, preserved lemon tuille, truffle

To Start

Line caught Yellowfin tuna tostada, mango salsa, candied cashew, finger lime

Hake scotch egg, smoked haddock and potato velouté

Whipped goat's curd, grilled English peaches, basil, toasted sourdough (v)

From Garden and Grill

Roasted corn-fed chicken, charred leeks, summer truffle jus, baby herbs

BBQ monkfish on the bone, Isle of Wight tomatoes, herb cream, preserved lemon

Slow roasted short rib, horseradish cream, roast shallots, red wine jus

Wild mushroom Wellington, herb duxelles

Sides

New Jersey Royal potatoes, herb butter

Heritage leaf salad, Castelfranco, soft leaves, hazelnut dressing

To Finish

Choux bun, honeycomb crème pâtissière, chocolate sauce

Please speak to the team for dietary requirements and questions.

OPERA HOLLAND PARK SUPPER

Inspired by the timeless charm of a countryside picnic, this menu reimagines classic British flavours through an elegant, seasonal lens. Each dish celebrates local ingredients, vibrant garden vegetables, fragrant herbs, and summer fruits, elevated with modern refinement and a touch of whimsy. A seated celebration of everything we love about long evenings outdoors: good company, abundant tables, and the beauty of the Holland Park surroundings brought to the plate.

On the table

Artisan sourdough, whipped pepperberry salt

Brown butter lobster, pancetta, toasted brioche

To Start

Wood-roasted prawns, compressed watermelon, feta, pickled melon rind

Whipped goat's curd, grilled English peaches, basil, toasted sourdough (v)

Pressed ham hock terrine, piccalilli, toasted sourdough

From Garden and Grill

BBQ monkfish on the bone, Isle of Wight tomatoes, herb cream, preserved lemon

Slow roasted short rib, horseradish cream, roast shallots, red wine jus

Wild mushroom Wellington, herb duxelles

Sides

Heritage leaf salad, Castelfranco, soft leaves, hazelnut dressing

New Jersey Royal potatoes, herb butter

To Finish

Burnt lemon tart, white chocolate, lemon balm

Please speak to the team for dietary requirements and questions.

OPERA HOLLAND PARK SUPPER

Inspired by the timeless charm of a countryside picnic, this menu reimagines classic British flavours through an elegant, seasonal lens. Each dish celebrates local ingredients, vibrant garden vegetables, fragrant herbs, and summer fruits, elevated with modern refinement and a touch of whimsy. A seated celebration of everything we love about long evenings outdoors: good company, abundant tables, and the beauty of the Holland Park surroundings brought to the plate.

On the table

Artisan sourdough, whipped pepperberry salt

Yellowfin tuna, compressed melon, soft herbs

To Start

Seabass crudo, ginger, lime gel, crispy lime leaf

Sussex lamb cutlets, house summer salsa verde (gf)

Fire-roasted carrots, confit garlic hummus, crispy chickpeas (vg, gf)

From Garden and Grill

Chamomile-poached cod, summer peas

Roasted corn-fed chicken, charred leeks, summer truffle jus, baby herbs

Fire-roasted aubergine, miso glaze, candied walnuts (vg, n, gf)

Sides

New Jersey Royal potatoes, herb butter

Summer greens, mint, preserved lemon

To Finish

Roasted apricots, clotted cream, lemon verbena, English honey

Please speak to the team for dietary requirements and questions.