

LONDON COLISEUM

Home of English National Opera

American Bar Restaurant

Autumn Menu

.....

Starters

Red lentil, carrot and coconut soup, grilled sweetcorn, coriander chutney (vg)	7
Stuffed pancakes, truffle béchamel, wild mushrooms, toasted hazelnut (v)	8
Duck breast, beetroot relish, honey and pink peppercorn dressing, sweet potato crisps	8
Vodka cured gravadlax, orange and mustard dressing, horseradish cream, bee pollen	8
White crab black squid ink tortellini, chives and chilli butter	8

Mains

Roast chicken supreme, herb polenta, parmesan cream, capers and tomatoes	17
8oz Sirloin steak, Café de Paris butter, grilled winter vegetables	22
Roasted hake fillet, soft herb crust, Jerusalem artichoke puree, charred cauliflower	18
Seabass fillet, egg noodles, Laksa sauce, chilli, lime and coriander	18
Osso Bucco of veal, saffron mash, gremolata	18
Miso glazed aubergine, crispy tofu, tenderstem broccoli, soy and sesame dressing (vg)	14

Sides

Rosemary roasted potatoes (vg)	3
Buttered sugar snaps (v)	3
Mixed leaf salad, chardonnay vinegar dressing (v)	3

Desserts

Tarragon panna cotta, berry compote, cracked black pepper meringue (v)	7
Pecan pie, rum caramel, vanilla ice cream (v)	7
Apple, cinnamon and plum crumble, orange custard (vg)	7
Chocolate Black Forest trifle (v)	7
British cheese selection, quince paste, grapes, crackers (v)	8

***Set menu: £22 for two courses, £27 for three courses on the dishes indicated with a star ***

.....

(vg) = Vegan; (v) = Vegetarian

All items are subject to availability. All prices include VAT.

Every purchase supports ENO. A discretionary 12.5% service charge will be added to your bill.

We use a wide range of ingredients in our kitchen, some of which may contain allergens. If you have a specific allergy or dietary requirement, please let us know. We would love to tell you what's in our food to assist you with your choice.