



LUNCH MENU

Marinated olives £2.75, Selection of breads, salted butter and olive oil £4.50, Garlic ciabatta £2.50

Overture

Seasonal soup of the day, crusty bread (v)	£4.75
Oak smoked salmon, Crème fraiche, soda bread	£6.00/£9.50^
Salad of goat's cheese and beetroot, walnut dressing (v)	£4.75/£8.00^
Smoked chicken breast, Young leaf salad, cherry tomatoes, balsamic dressing	£5.50/£9.00^

Act 1

Homemade Cottage pie, seasonal vegetables	£9.00
Beer battered fish and hand cut chips, crushed peas, tartare sauce	£9.00*/£12.50
Ovation's homemade beef burger, fries, young leaf salad	£8.50
Pan seared liver and bacon, creamed potato, seasonal greens, shallot sauce	£10.50
Seasonal risotto of the day, vegetarian risotto, dressed rocket (v)	£9.00
Bangers & mash, specialty sausages, mashed potato, braised red cabbage	£6.50*/£9.50

Green Room Sandwiches (served on white or granary bloomer with fries OR salad) £5.75

Carved honey glazed ham and chutney
Free range smoked chicken and pesto salad
Prawns and Marie rose sauce
Mature cheddar and chutney (v)
Smoked salmon and cream cheese
Fillet steak and onion marmalade (£3.00 supplement)

Finale

Warm sticky toffee pudding, toffee sauce, clotted cream	£3.50*/£5.00
Vanilla spiced panna cotta, poached pear	£5.25
Dark chocolate and hazelnut mousse, puff pastry crisps	£5.50
Selection of ice creams or sorbets, on homemade muesli	£2.50*/£3.95
British artisan cheeses, pressed date and walnut, Dorset cheese biscuits	£7.00

^ denotes light main course portion *denotes smaller portion