



Lunch Menu

Starters

Homemade soup with house baked bread (v)

Scorched mackerel, red pepper tapenade

Tempura mushrooms, lemon (v)

Thyme & oak smoked duck breast, walnut crumb, ginger syrup and dates

Main Courses

Ovation's Dish of the Day

Ale battered haddock, pea purée, tartar sauce, fries

Herb poached chicken breast, crushed peas, wilted greens, juniper oil and mint

Chilli beef, braised rice, sour cream, tortilla chips

Lentil dhal, spinach, sweet potato and flatbread (v)

Grilled courgette, toasted seeds, deep fried tofu, celery, feta & walnut salad,
parsley oil dressing (v)

Side orders + £3.25

Hand cut chips Seasonal vegetables Seasonal salad Greens & garlic mushrooms

2 course lunch (starter & main from above), including hot drink £21.95

Desserts

Chocolate mousse, cherry sorbet **£6.95**

Salted melon, apple granita, elderflower syrup **£6.95**

Selection of ice-cream and sorbets **£5.95**

Ovation cheese board **£8.50**

All of our dishes are locally sourced where possible, and freshly cooked to order by Jack Sencherey-Evans and his team. We are very happy to accommodate any special dietary requirements, or if you require an alternative dish, we will endeavor to meet your needs. Please be aware some of our dishes may contain nuts. Allergen information available – please ask. (v) – suitable for vegetarians.

*Gratuities are at your discretion. An optional 10% service charge will be added for tables of 8+.
An optional £1.00 donation will be added to your bill for our Auditorium appeal.*