



Ovation
Mayflower Restaurant
Lunch Menu

Starters

Homemade soup with bread roll (v)

Crispy hen's egg, cep purée, cress (v)

Torched sardines, new potatoes, watercress

Chorizo pâté, asparagus, bread

Main Courses

Ovation's Dish of the Day

18 hour slow cooked rolled pork belly, garlic mash, crackling, jus

Ale battered Haddock fillet, pea purée, homemade tartar sauce, fries

Free range chicken breast, grilled corn on the cob, pumpkin purée, jus

Parmesan, pea and rocket risotto, parsley oil (v)

Cauliflower pancake, salsa Verde, shallot jam (v)

Side orders + £3.25

Hand cut chips Autumn vegetables New potatoes

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

Desserts

Sticky toffee pudding, vanilla ice cream **£6.95**

White wine poached pear, shortbread, vanilla ice cream **£6.95**

Selection of ice creams 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.

