

Lunch Menu

Starters

- Homemade soup, croutons and bread roll (v)
- Smoked salmon, lemon & thyme mayonnaise, smoked paprika new potatoes and watercress
- Salad of figs with roasted sweet peppers, shaved fennel and feta (v)
- Pork rillettes, chopped pickles, mustard sauce and toast

Main Courses

- Ovation's Dish of the Day
- Ale battered haddock fillet, pea purée, homemade tartar sauce, chips
- Chicken schnitzel, new potato salad, tzatziki sauce
- Potato, pea and corn burger, chips, watercress and tomato salad (v)
- King prawn, tomato and chorizo penne pasta, rocket and lemon
- Homemade gnocchi, parmigiano, wild mushrooms, herb butter, black garlic (v)

Side orders + £3.25

- Chunky chips
- Seasonal vegetables
- New potatoes

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

Desserts

- Warm dark chocolate cake, mango sorbet **£6.95**
- Armagnac prunes, vanilla syrup and vanilla gelato **£6.95**
- Selection of gelato 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.