

# Ovation

Mayflower Restaurant  
**Lunch Menu**

## Starters

Homemade soup, bread roll (v)

Smoked salmon, shaved fennel, pickled turnip, new potatoes

Roasted shallot and poached egg salad, parsley sauce (v)

Pork terrine, shallot jam, wholegrain mustard mayo, chopped pickles

## Main Courses

Ovation's Dish of the Day

18 hour slow cooked & rolled pork belly, apple sauce, chive mash, jus

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

Chicken schnitzel, tomato & chorizo sauce, watercress & tomato salad

Butternut squash, kale, sun-blushed tomatoes, pine nuts, pickled swede, spinach, green salsa (v)

Penne pasta, Parmigiano, wild mushrooms, rocket, smoked garlic, lemon (v)

## Side orders + £3.25

Chips      Seasonal vegetables      New potatoes

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

## Desserts

Vanilla panna cotta, mango sorbet, raspberries **£6.95**

Sticky toffee pudding, toffee sauce, shortbread crumb, 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+.*