



## Seasonal Lunch Menu

### Starters

Homemade soup with house baked bread (v)  
Smoked salmon, roasted red pepper purée, dill oil and cucumber  
Pork belly, apple, black pudding, walnut crumble, pickled ginger, thyme jus  
Carrot textures, dukkha, lemon oil, pine nuts, onion ash (v)

### Main Courses

Ovation Dish of the Day  
Chicken and mushroom pie, chive mash  
Fish and chips, tartare sauce, crushed peas  
Minute steak, grilled baby gem, chips, peppercorn sauce + **£2.00**  
Rigatoni, semi-dried tomatoes, chives, smoked garlic, rocket and lemon (v)  
Polenta cake, wild mushrooms, chilli jam, spinach, sweet onions and basil (v)

### Side orders + £3.25

Chunky chips      New potatoes      Seasonal vegetables

### Desserts

Spotted dick, vanilla bean custard, yoghurt sorbet **£6.50**  
Frosted lemon sponge, caramel jam, cherry gel, vanilla gelato **£6.25**  
Selection of gelato and sorbets **£5.95**  
Ovation cheeseboard **£7.00**

**£ incurs a supplement**

*All of our dishes are locally sourced where possible, and freshly cooked to order by Head Chef, 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+.*