



Seasonal Lunch Menu

Starters

Homemade soup with house baked bread (v)
Crispy whitebait, tartare sauce
Pork pie, pickled red cabbage, raisin relish
Goat's cheese & red onion tart, smoked garlic purée, tomatoes (v)

Main Courses

Ovation's 'Dish of the Day'
Fish and chips, crushed peas, tartare sauce
Chicken and ham pie, chive mash, kale
Minute steak and chips, roasted onion, peppercorn sauce + **£2.00**
Butternut stack of mushrooms, tarragon sauce, wild rocket, carrot jam (v)
Penne pasta, garlic, herb butter, lemon, spinach and toasted pine nuts (v)

Side orders + £3.25

Chunky chips New potatoes Seasonal vegetables

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

Desserts

Apple crumble, vanilla bean custard
Carrot cake, spiced rum and raisin sauce, vanilla ice cream
Selection of ice creams and sorbets
Ovation cheeseboard + **£1.50**

£ 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+.