



Seasonal Lunch Menu

Starters

Homemade soup with house baked bread (v)
Salt & pepper squid, lemon mayo
Pork shoulder terrine, gherkins, shallot jam and croutons
Mozzarella bruschetta, broad beans & garden peas, pickled radishes, chilli jam
balsamic reduction (v)

Main Courses

Ovation 'Dish of the Day'
Fish and chips, crushed peas, tartare sauce
Lemon & pepper chicken, new potatoes, parsley sauce, greens
Ovation beef burger, chips and summer salad
Fresh tagliatelle, asparagus, I.O.W tomatoes, basil, parmesan crumb (v)
Veggie chilli, sour cream, guacamole, tortilla chips (v)

Side orders + £3.25

Chunky chips New potatoes Seasonal vegetables Side salad

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

Desserts

Peach cobbler, vanilla ice cream
Eton mess
Selection of ice creams and sorbets
Ovation cheeseboard, chutney, cheese biscuits, grapes and celery + **£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+.