



## Seasonal Dinner Menu

**2 courses    £24.95**

**3 courses    £29.95**

### Starters

Homemade soup of the day (v)  
Salmon gravlax, mustard sauce, gin syrup, watercress and croutons  
Chicken liver parfait, gherkins, shallot jam and Melba toast  
Mozzarella bruschetta, broad beans & garden peas, pickled radishes, chilli jam  
balsamic reduction (v)

### Main Courses

Lamb rump, mint gel, crushed peas, chive mash, jus  
Slow cooked pork belly, sage butter, swede and turnip hash, jus  
Coriander chicken, soba sesame noodles, pak choi, chilli and ginger dressing  
30 day aged ribeye steak, peppercorn sauce, bacon & spinach, chunky chips + **£5.00**  
Fresh tagliatelle, asparagus, I.O.W tomatoes, basil, parmesan crumb (v)  
Cauliflower pancake, salsa verdi, shallot jam, rocket (v)

### Side orders + £3.25

Chunky chips    New potatoes    Seasonal vegetables    Side salad

**During the interval, your table will be reserved for you**

**Enjoy desserts, cheese, drinks or coffees.**

**Please let your waiter know what you would like before you pay your bill.**

### Desserts

Lemon tart, lemon curd, crushed amaretto, Chantilly cream  
Eton mess  
Chocolate parfait, honeycomb, raspberry jam, poached vanilla peach  
Ovation cheeseboard, chutney, cheese biscuits, grapes and celery + **£1.50**  
Selection of ice creams and sorbets

**£ 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+.*