



OVATION

À La Carte Menu

While ordering

Bowl of marinated olives (v) £2.50

Grissini and dips (v) £3.50
Homemade breadsticks served with dipping sauces

Starters

Chicken liver parfait with granary melba toasts and rhubarb jam £5.75

Thai marinated king prawns with mango and coriander salsa £5.75

Chef's seasonal gourmet soup (v) £4.95

Hollowed Brioche with five mushroom sauce (v) £5.50
finished with crème fraîche, herbs and Cognac

Main Courses

Pork Medallion Flambéed in Calvados £16.75
with a mushroom and Provencal herb sauce finished with crème fraiche, chervil and Dijon mustard served with mange tout and champ cake

Fillet Steak £18.50
7oz Aberdeen Angus Beef marinated in red wine and fresh herbs chargrilled to your liking served with Pont Neuf potatoes, roasted garlic butter and roasted Piccolo tomatoes

Chargrilled Chicken Breast £14.50
marinated in fresh herbs and chargrilled in the skin served with Pont Neuf potatoes and roasted Piccolo tomatoes

Fillet of Sussex Lamb £17.50
with honey and Crème De Menthe jus served with Chateaux potatoes and Chantenay carrots

Fillet of Salmon £14.50
dusted with Bharah spices, potato and dill salad and hollandaise sauce

Roasted pepper (v) £14.50
with Souvlaki Mediterranean vegetables and melting Welsh goats cheese



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Side Orders

Buttered new potatoes	£2.95
Vichy carrots	£2.95
Sautéed peas, old spot bacon and Enoki mushrooms	£3.50
Rocket, Chard and Parmesan salad with Ciabatta croutons and Balsamic dressing	£3.95

Desserts

Lemon Syllabub Martini with Champagne steeped strawberries and crushed Brandy snaps	£5.50
Passion Fruit Delice	£5.50
Beignets with dark chocolate sauce	£5.50
Proud English Cheese board with Home Made Chutney	£6.50

Some dishes may contain nuts

Some of the cheeses may contain rennet

All prices include VAT @ 17.5%

A 10% service charge will be added to the bill for parties of 6+