

Starters, Appetisers and Sides

Soup of the day	£5.50	Marinated olives	£3.60
Home-made soup of the day served with home-baked white or granary bloomer bread		Succulent green and black olives marinated in house with red peppers, garlic, chilli and herbs	
Goat cheese croustillant (v)	£5.00	Sweet potato wedges (v)	£4.50
Goat cheese wrapped in Feuille de Brick pastry baked to order served with a fresh, grilled, balsamic-marinated fig		Sweet chilli dip and sour cream	
Selection of 3 dips to share (v)	£9.50	Bowl potato wedges (v)	£3.00
Home-made houmous, tzatziki & salsa dips warm pitta soldiers		Delicious, made in-house, hand-cut potato wedges	
one dip and pitta bread	£3.95	Parmesan fritters	£2.50
Bread basket with olive oil and Balsamic	£4.00	Spicy fritters flavoured with parmesan and deep fried until crispy	
Home-baked white and granary bread served with a dish of aged Balsamic vinegar and extra virgin olive oil		Served with a lime and soy dip	
Spicy Chicken Strips	£4.50	Tomato avocado and red onion salad	£3.50
Two strips of free-range chicken breast, coated in spicy, panko-breadcrumbs with citrus soured cream		Flavourful tomatoes with finely sliced red onions, avocado and chopped chives tossed in a Dijon vinaigrette	

Grilled peppers and baby spinach tagliatelle (v) £11.50. Add smoked salmon £15.00

Grilled yellow, green and red peppers, baby spinach leaves and black olives served with tagliatelle in a mascarpone and white wine sauce and topped with toasted pine kernels.

Home-made fresh salmon fishcake with pea puree and white wine beurre blanc £13.00

Home-made fishcake of fresh poached salmon, crushed new potatoes, onion & dill, with pea puree and white wine beurre blanc

8oz rib-eye steak with hand cut potato wedges and green peppercorn sauce or garlic butter £16.50

8oz rib-eye steak char-grilled to your liking, with hand-cut potato wedges and choice of green peppercorn sauce or garlic butter

Beef and Guinness stew with crushed new potatoes and savoy cabbage £13.00

Hearty and warming beef and Guinness stew with carrots and parsnips, served with crushed new potatoes and savoy cabbage sautéed with bacon

Cumberland sausages with creamy mash and red wine reduction £12.50

Three cumberland sausages served with creamy mash and a red wine and red onion reduction

Vegetarian sausages with mustard mash and vegetarian gravy (v) £10.00

Three vegetarian sausages served with wholegrain mustard mash and rich vegetarian gravy made with a vegetable stock reduction

Side orders £3.00 each

Creamy mash Savoy cabbage with bacon Pea Puree Crushed potatoes Wilted baby spinach

The Oval Lounge Burger £10.00

Our famous home-made 8oz Scotch beef burger char-grilled medium or to your liking, and served on fresh tomato in a floured bap with salad garnish and our home-made hand cut potato wedges

Chicken Burger £10.00

Free range char-grilled chicken breast served on fresh tomato in a floured bap with salad garnish and our home-made hand cut potato wedges

Vegetarian Burger £8.50

Roasted Portobello mushroom with fresh home-made basil pesto (contains pine nuts), served on fresh tomato in a floured bap with salad garnish and our home-made hand cut potato wedges

Add any topping to your burger for £1.00 each

Mature cheddar, fried egg, caramelised onions, roast portobello mushroom, home-made salsa, home-made pesto, smoked bacon, brie, avocado, mozzarella

Service charge is not included on your bill – 100% of tips go to our staff.

the Oval Lounge serves real food and as such meat and fish may contain bones

If you have any dietary requirements or allergies please inform your server before ordering