SET LUNCH MENU

2 COURSE £23 3 COURSE £29 SERVED MONDAY - FRIDAY 1200 - 1500

STARTERS

Duck Pate With Poets Onion Chutney (gfa)
Served with home-made focaccia and a small green salad
Allergens: Contains gluten, milk, sulphites

Golden And Crispy Courgette Frites (v)

Served with a zesty tartare sauce, accompanied by a fresh side salad of mixed leaves, cherry tomatoes and a light vinagarette

Allergens: Contains: eggs, gluten, mustard, sulphites

Soup Of The Day (v)(vg)

Served with a warm artisan bread roll and butter
Allergens: gluten

Prawn Saganaki (gfa)

Succulent prawns cooked in a rich feta cheese and tomato sauce, accompanied by toasted pitta bread for dipping

Contains: crustaceans, gluten, milk

MAIN COURSES

Prime Cod Fillet With A Tangy Crumb

Accompanied by new potatoes, crispy kale and a parmesan cheese sauce Allergens: Contains fish, milk, gluten

Succulent Rump Steak

With a dressing of rich bourbon and creamy pepper sauce, grilled tomatoes and french fries Allergens: Contains milk, sulphites

Butterfly Lemon Chicken (gf)

Chargrilled chicken marinated in lemon and herbs, sauteed potatoes, small side salad and Dijon sauce
Allergens: Contains mustard, eggs, gluten

Risotto (v)(vga)(gf)

Arborio rice and spring vegetables, pesto, basil and rocket Allergens: Contains milk

8OZ Poets House Burger (gfa)

Flame grilled home-made beef patty with melted cheese and a soft toasted bun, fresh lettuce, tomato, red onion and burger relish, alongside a small green salad, french fries and an onion ring

Allergens: Contains gluten, milk, sulphites

Chicken Caesar Salad (gfa)

Grilled chicken breast, romaine lettuce, tomatoes, cucumber, drizzled with a creamy Caesar dressing , topped with crunchy croutons and fresh parmesan (Halloumi is available as an alternative to chicken)

Allergens: Contains milk, eggs, gluten

DESSERTS

Classic Creme Brulee Served with Amaretti biscuits Allergens: Contains milk, eggs, gluten

Zesty Lemon Madeleines With A Mango And Passion Fruit Sorbet Allergens: Contains gluten, milk, eggs

Indulgent Poets Chocolate And Strawberry Dome

A chocolate mousse topped with a rich Italian chocolate dome, filled with strawberry ice cream, served with Chantilly cream Allergens: Contains milk, eggs, soya. May contain traces of nuts and gluten

Eton Mess (gf)

Crushed meringue served with Chantilly cream and fresh strawberries
Allergens: Contains milk, eggs

Chocolate And Clementine Torte (gf)(vga) Served with an orange puree and Chantilly cream Allergens: Contains milk, soya. May contain traces of nuts

Vegetarian = V, Vegetarian Available = VA, Vegan = VG, Vegan Available = VGA, Gluten Free = GF, Gluten Free Available = GFA. Please notify us in advance if you have any dietary intolerances or allergies we should be aware of. Due to our processes we CANNOT 100% guarantee allergen free ingredients or environment. We do our best to remove shot and bones from game & fish, there may however be a small possibility that some remain.