

POETS HOUSE WINTER SET LUNCH MENU

SERVED MONDAY-FRIDAY 1200-1500

2 COURSES £23 - 3 COURSES £29

STARTER

Duck & Pork Pate (GFA)

Served with caramelised red onion chutney, toasted brioche and a side salad

Allergens: Milk, Gluten, Egg, Sulphites, Mustard

Soup of the Day (GFA)(V)(VA)

Fresh vegetable soup served with warm bread

Allergens: Gluten, Celery

Prawn Saganaki

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

Allergens: Crustacean, Gluten, Milk

Bang Bang Cauliflower

Served with a sweet chilli sauce and a side salad

Allergens: Egg, Milk, Gluten, Soya

Mushroom Arancini

Crispy mushroom risotto balls with truffle mayonnaise and Parmesan

Allergens: Gluten, Egg, Milk, Sulphites, Mustard

MAIN

Lemon & Herb Grilled Chicken Fillet (GF)

Tender chicken with roasted new potatoes and tender courgette finished with a lemon butter sauce

Allergens: Milk, Mustard, Sulphites, Gluten

Beef Teriyaki

Tender beef strips with teriyaki glaze, vegetables and jasmine rice

Allergens: Gluten, Soy, Sesame

Mediterranean Herb Crusted Fish & Chips

Crispy herb-crusted fish with golden chips, served with a lemon, dill and yoghurt dip and a lemon wedge

Allergens: Gluten, Egg, Milk, Soy, Sesame

Mushroom Risotto (GF)(V)(VGA)

Creamy arborio rice with sautéed mushrooms, Parmesan, and fresh rocket

Allergens: Milk, Sulphites

Butternut & Chickpea Tagine (VG)

Slow-cooked butternut and chickpeas in fragrant spices, served with couscous

Allergens: Sulphites, Celery, Gluten

DESSERT

Apple Tart Tatin

Caramelised apple tart served warm with creamy vanilla ice cream

Allergens: Gluten, Milk, Egg, Sulphites

Sticky Toffee Pudding

Rich sponge drizzled with toffee sauce, served with crème anglaise

Allergens: Gluten, Milk, Egg, Sulphites

Winter Spice Crème Brûlée (GFA)

Silky custard infused with warming spices, finished with a crisp caramel top and an Amaretti biscuit

Allergens: Milk, Egg, Sulphites

Affogato (GFA)

A shot of espresso poured over creamy ice cream, served with an Amaretti biscuit

Allergens: Milk

Chocolate & Clementine Tart (VGA)(GF)

Served with Chantilly cream and seasonal fruits

Allergens: Gluten, Milk, Egg, Sulphites, Soy, 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.