

# POETS HOUSE

HOTEL & RESTAURANT

## AUTUMN SUNDAY LUNCH MENU

### ~ NIBBLES ~

Rosemary and Garlic Focaccia Bread	£4.50
Artisan Bread and Whipped Butter	£3.50

### ~ STARTERS ~

<b>Dressed Prawn Saganaki</b>	
Served in a creamy feta cheese and tomato sauce with toasted pitta bread	£9.50
<b>Homemade Soup of the Day</b>	£8.50
Served in a marmite warm roll & olive oil croutons (v)(vg)	
<b>Breaded Halloumi</b>	£9.00
With a sweet chilli relish alongside a small salad with dressing (v)	
<b>Chicken Liver Pate</b>	£8.50
With a tangy orange under bed, served with artisan bread (gfa)	

### ~ MAINS ~

<b>Aged Matured Roast Sirloin of Beef</b>	£19.00
Served pink with a Yorkshire pudding & fresh seasonal vegetables (gfa)	
<b>Fillet of Chicken</b>	£20.00
With seasonal vegetables, new potatoes and tarragon sauce	
<b>Rich and Creamy Mushroom Risotto</b>	£16.00
Cooked with white wine, 3 types of mushroom and parmesan (vg)(gf)	
<b>Poets Caesar Salad</b>	£14.00
Mixed salad with cucumber and tomatoes, served with crushed ciabatta, anchovies Topped with Caesar salad dressing <b>Add chicken or halloumi £3.00 each</b>	
<b>Pan Fried Salmon Fillet</b>	£22.00
Presented with potatoes, green beans, broccoli and lobster sauce (gf)	

### ~ DESSERTS~

<b>Chocolate calypso torte</b>	£8.50
Presented with vanilla ice cream	
<b>Classic Crème Brulee</b>	£9.00
Served with Italian sweet biscuits (gfa)	
<b>Lemon Tart</b>	£9.00
Accompanied with blueberries & Crème Fraiche (v)	
<b>Sticky Toffee Pudding</b>	£9.00
Served with toffee sauce and vanilla ice cream	
<b>Double Chocolate &amp; Orange Tart</b>	£9.00
Accompanied with Chantilly cream (gf) (v) (vg)	
<b>New York Cheesecake</b>	£9.00
Served with Chantilly Crème and fresh fruits (gf)	
<b>Continental &amp; British Cheese Selection</b>	£15.00
With homemade quince, fruit and a selection of British biscuits (gfa)	
<b>Section of Sorbet or Ice cream</b>	£6.00
2 scoops per serving, please ask server regarding flavours	