

# POETS HOUSE

HOTEL & RESTAURANT

## À LA CARTE MENU

Monday to Saturday from 6pm - 9pm, Sunday from 5pm - 8pm

### ~ Intros ~

<b>Mixed Marinated Olives</b>	£4
<b>Toasted bread and hummus</b>	£5
<b>Breads, cold pressed oil and balsamic vinegar</b>	£5

### ~ Starters ~

<b>Roasted Tomato Soup with bread</b>	£7
<b>Pan Seared Scallops</b> Creamy saffron ~Haricot beans	£13
<b>Charred Norfolk Goats Cheese (GF, V)</b> Heritage tomato's ~ basil oil ~ marinated olives, olive tapenade ~ toasted walnuts	£9
<b>Ham hock terrine</b> Herb salad, pickle and melba toast	£8
<b>Ricotta Cheese Arancini(V)</b> Mediterranean vegetable salad	£8
<b>Avocado pickled vegetables (V, VG)</b> Black and white sesame boats fresh garden herbs	£7

### ~ Mains ~

<b>Roasted Salmon (GF)</b> Sautéed potatoes ~ English garden salad	£16
<b>Poets House Burger</b> Two 4oz beef patties, gem lettuce ~ pickles ~ grilled sweet peppers ~ Beef tomato, red onion, melted American cheese~ fries	£17
<b>10 oz Rib Eye or 8 oz Fillet Steak (GF)</b> Roasted cherry tomatoes ~ field mushroom ~ watercress salad ~ hand cut chips Peppercorn sauce or Stilton sauce	£28 Rib Eye £32 Fillet
<b>Baked Chicken Breast (GF)</b> Brown butter ~ roasted butternut Squash ~ beetroot ~ baby carrot ~ fig ~ fig reduction sauce ~ parma ham crisp	£15
<b>Brined and Roasted Norfolk Pork Chop (GF)</b> Celeriac puree ~ hasselback potatoes ~ wilted spinach ~ mustard seeds ~dijon mustard white wine sauce	£19
<b>Vegan Caesar Salad (V, VG)</b> Baby gem, oven roasted raddish, chick peas, red onions and croutons, dijon mustard and caper dressing.	£13
<b>Sunblush Tomato and Olive Paella (V, VG)</b> Oven Roasted Vegetables	£13

### ~ Sides ~

<b>Mixed Salad ~ Fries ~ Home-made Slaw ~ Onion Rings ~ Vegetables ~ Hand Cut Chips</b>	£4 each
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V = Vegetarian, VG = Vegan, VGA = Vegan Available, GF = Gluten Free, GFA = Gluten Free Available. 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.

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## ~ Desserts ~

### Sticky Toffee Pudding

Caramelised banana and berries

£8

### Chocolate and Caramel Tartlets (V)

Hazelnut brittle, frozen orange cream fraiche

£8

### Vanilla and Blueberry frozen parfait (V, VG)

Blueberries, blackberries and green apple ice-cream

£8

### Norfolk Cheeses and Biscuits (V, GFA)

Smoked Dapple, Cobby's Cloud, Wensum White, Binham Blue, Lincoln Poacher

£10 for 3

£14 for 5

## ~ DESSERT WINES, PORTS AND SHERRIES ~

	100 ml	Bottle
Moscato d'Asti Palazzina (375ml) PIEDMONTE. ITALY	£6.00	£24.00
Botrytis Riesling Nectarina Miguel Torres CURICÓ VALLEY, CHILE	£7.50	£28.00
Tokaji Noble Late Harvest, Oremus TOKAY, HUNGARY		£50.00
Grahams Six Grapes Port DOURO, PORTUGAL	£6.00	£36.00
Grahams 20 year old Tawny Port DOURO, PORTUGAL	£10.00	£48.00
Classic Manzanilla, Fernando de Castilla JEREZ, SPAIN	£5.50	£32.00
Classic Oloroso, Fernando de Castilla JEREZ, SPAIN	£5.80	£34.00

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