

POETS HOUSE

HOTEL & RESTAURANT

À LA CARTE MENU

Monday to Saturday from 12 Noon - 2pm & 5pm - 9pm

~ Intros ~

Mixed Marinated Olives	£4
Crostini bread stick and hummus	£4

~ Starters ~

Smoked Salmon Herby lemon cream cheese ~ toasted ciabatta crisps	£10
Charred Norfolk Goats Cheese (GF, V) Heritage tomato's ~ basil oil ~ marinated olives, olive tapenade ~ toasted walnuts	£9
Ham hock terrine Herb salad, pickle and melba toast	£8
Ricotta Cheese arancini(V) Mediterranean vegetable salad	£8
Avocado pickled vegetables (V, VG) Black and white sesame boats fresh garden herbs	£7

~ Mains ~

Roasted Salmon (GF) Sautéed potatoes ~ English garden salad	£16
Poets House Burger Two 4oz beef patties, gem lettuce lettuce ~ pickles ~ grilled sweet peppers ~ Beef tomato, red onion, melted American cheese ~ fries	£17
10 oz Rib Eye or 8 oz Fillet Steak (GF) Roasted cherry tomatoes ~ field mushroom ~ watercress salad ~ hand cut chips Peppercorn sauce or Stilton sauce	£28 Rib Eye £32 Fillet
Baked Chicken Breast (GF) Brown butter ~ roasted butternut Squash ~ beetroot ~ baby carrot ~ fig ~ fig reduction sauce	£15
Slow Braised Lamb Shank (GF) Herb mash ~ roasted seasonal vegetables ~ red wine and red current jus	£22
Brined and Roasted Norfolk Pork Chop (GF) Celeriac puree ~ hasselback potatoes ~ wilted spinach ~ mustard seeds	£19
Sunblush Tomato and Olive paella (V, VG) Oven Roasted Vegetables	£13

~ Sides ~

Mixed Salad ~ Fries ~ Home-made Slaw ~ Onion Rings ~ Vegetables ~ Hand Cut Chips	£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

Ice cream or cream

£8

Chocolate and Caramel Tartlets (V)

Orange Crème Fraiche

£8

Lemon Tart (V)

Italian meringue ~ macaroon

£8

Vanilla and Blueberry Vegan Cheesecake (V, VG)

Orange flower, chocolate shortbread biscuit

£8

£8

Norfolk Cheeses and Biscuits (V, GFA)

£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 Nectaria 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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