

POETS HOUSE

HOTEL & RESTAURANT

À LA CARTE MENU

~ Intros ~

Mixed Marinated Olives

£4

~ Starters ~

Soup of the Day (GFA, VG)

Served with warm bread

£8

Classic Prawn Cocktail (GFA)

Marie Rose sauce ~ cucumber ~ gem lettuce ~ avocado ~ sliced buttered bread

£9

Pan Seared Devonshire Scallops (GF)

Garden pea and mint purée ~ chorizo lardons

£15

Charred Norfolk Goats Cheese (GF, V)

Heritage tomato's ~ basil oil ~ marinated olives ~olive tapenade ~ toasted walnuts

£11

Chicken Liver Pate (GFA)

Red onion jam ~ crispy toasted ciabatta

£8

Avocado with Sun Blushed Tomato (V, VG)

Black and white sesame seeds ~ mixed leaves ~ basil oil

£8

Celeriac Remoulade (V, VG)

Burnt apple puree ~ candied walnuts ~ celery garnish

£7

~ Mains ~

Pan Roasted Loin of Cod

Crushed new potatoes ~ Norfolk samphire ~ softly poached hens egg ~
Lemon beurre blanc

£24.50

Poets House Burger

8oz beef pattie ~ smoked streaky bacon ~ gem lettuce ~ pickles ~ grilled sweet peppers ~ beef
tomato ~ red onion ~ melted American cheese ~ mayo ~ fries

£18

10 oz Aged Rib Eye or 8 oz Fillet Steak (GF)

Roasted cherry tomatoes ~ field mushroom ~ watercress salad ~ hand cut chips
Peppercorn sauce or Stilton sauce

£31 Rib Eye

£35 Fillet

Oven Baked Supreme of Chicken (GF)

Brown butter ~ roasted butternut squash ~ beetroot ~ baby carrot ~ fig ~ fig reduction sauce ~
parma ham crisp

£20

Chicken Caesar Salad (VGA, GFA)

Gem lettuce ~ caesar dressing ~ parmesan ~ bacon ~ sourdough croutons

£16

Pan Seared Pork Fillet (GF)

Dauphinoise potatoes ~ wilted spinach ~ creamy Aspall cider sauce

£22

Chef Jordan's Garden Vegetable Risotto (V, VGA)

Seasonal local vegetables ~ parmesan

£18

Stuffed Roasted Vegetable Ravioli (V)

Roasted vegetables ~ rich tangy tomato sauce ~ parmesan ~ garlic bread

£16

~ Sides ~

Mixed Salad ~ Fries ~ Home-made Slaw

Onion Rings ~ Vegetables ~ Hand Cut Chips ~ Halloumi Fries

£4 each

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 Served with cream or ice-cream	£9
Cambridge Burnt Cream Served with homemade shortbread	£8
Chocolate and Caramel Tartlets (V) Hazelnut brittle ~ frozen orange cream fraiche	£9
Homemade Passion Fruit Tart Vanilla ice-cream	£9
Assiette of Desserts A chocolate dome with caramel mousse and carmel centre ~ lemon posset ~ poached pear in ginger	£12
Norfolk Cheeses and Biscuits (V, GFA) Smoked Dapple ~ Copsy's Cloud ~ Wensum White ~ Binham Blue ~ Lincoln Poacher	£12 for 3 £20 for 5

To Complement

Botrytis Riesling Nectaria Miguel Torres CURICÓ VALLEY, CHILE	£8.50
Grahams Six Grapes Port DOURO, PORTUGAL	£7.10

~ Dessert Wine, Ports and Sherries ~

	100 ml	Bottle
Botrytis Riesling Nectaria Miguel Torres CURICÓ VALLEY, CHILE	£8.50	£32.00
Late Harvest Moscato d'Asti "Palazzina" PIEDMONTE, ITALY	£6.85	£27.50
Mourvèdre "Late Harvest", Cline Cellars CALIFORNIA, USA	£11.00	£44.00
Grahams Six Grapes Port DOURO, PORTUGAL	£7.10	£40.00
Grahams 20 year old Tawny Port DOURO, PORTUGAL	£11.00	£53.00
Classic Manzanilla, Fernando de Castilla JEREZ, SPAIN	£6.30	£36.50
Classic Oloroso, Fernando de Castilla JEREZ, SPAIN	£6.60	£38.50

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