

POETS HOUSE

HOTEL & RESTAURANT

SUNDAY LUNCH MENU 1200 – 4pm

~ Intros ~

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

~ Starters ~

Tomato Soup served with bread	£8
Pan Seared Scallops Creamy saffron ~ Haricot beans	£13
Charred Norfolk Goats Cheese (GF, V) Heritage tomato's ~ basil oil ~ marinated olives, olive tapenade ~ toasted walnuts	£10
Ham Hock Terrine Herb salad, pickle and melba toast	£9
Ricotta Cheese Arancini(V) Mediterranean vegetable salad	£9
Avocado Pickled Vegetables (V, VG) Black and white sesame boats fresh garden herbs	£7

~ Mains ~

Roasted Salmon (GF) Sautéed potatoes ~ English garden salad	£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	£17
Roast Sirloin of Beef or Roast Loin of Pork Served with roasted potatoes, seasonal vegetables, Yorkshire pudding, red wine jus	£18
Sunblush Tomato and Olive Paella (V, VG) Oven Roasted Vegetables	£14
Vegan Caesar Salad Baby gem, Oven Roasted Raddish, chick peas, red onions and coutons, dijon mustard, and caper dressing (V, VG)	£13

~ Sides ~

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

POETS HOUSE

HOTEL & RESTAURANT

~ Sharing Platters ~

Gluten free available.



PICCOLA ITALIA Sharing Platter

Ricotta cheese. Sun dried tomatoes, leafy salad, stuffed baby bell peppers. Focaccia bread, garlic toasted ciabatta, olives, hummus, cold Italian meats and artichoke hearts.

£20.00

SABOR DE ESPANA Sharing Platter

Olives marinated in orange, chilli. Alioli, pickled red onions, Breseola ham, anchovies, toasted ciabatta, Spanish olive oil cake with orange creme fraiche, toasted olive oil bread, mixed salad, hummus and artichoke hearts.

£20.00

Vegetarian Anti Pasti Sharing Platter (V, VG)

Sun dried tomatoes, stuffed baby bell peppers, home-made roasted red pepper and chilli hummus, artichoke hearts, bread, olives

£24.00

Chocolate and Caramel Tartlets (V)

Orange Crème Fraiche

£8

Vanilla and Blueberry Vegan Cheesecake (V, VG)

£8

Norfolk Cheeses and Biscuits (V, GFA)

(Smoked Dapple, Coppys Cloud, Wensum white, Binham Blue, Lincoln Poacher)

£10 for 3

£14 for 5

Sticky Toffee Pudding

Served in ice cream

£8.00

Poets House Mess

£8.00

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.