

# SET LUNCH MENU

2 COURSE £23      3 COURSE £29  
SERVED MONDAY - FRIDAY 1200 - 1500

## STARTERS

**Duck Pate With Poets Onion Chutney (gfa)**  
Served with home-made focaccia and a small green salad

**Mushroom Croquettes (v)**  
Served with a garlic and cream sauce accompanied with a small green salad

**Soup Of The Day (v)(vg)**  
Served with a warm artisan bread roll and butter

**Moules Mariniere a La Creme (gf)**  
Fresh mussels steamed in a fragrant broth of wine, garlic, shallots and herb finished with a rich cream sauce  
Add Artisan bread £2.50

**Prawn Saganaki (gfa)**  
Succulent prawns baked in a rich feta cheese and tomato sauce, accompanied by toasted pitta bread for dipping

## MAIN COURSES

**Prime Cod Fillet With A Tangy Crumb**  
Accompanied by new potatoes, crispy kale and a parmesan cheese sauce

**Succulent Rump Steak**  
With a dressing of rich bourbon and creamy pepper sauce, grilled tomatoes and french fries

**Butterfly Lemon Chicken (gf)**  
Chargrilled chicken marinated in lemon and herbs, sauteed potatoes, small side salad and Dijon sauce

**Spring Green Risotto (v)(vga)(gf)**  
Arborio rice and spring vegetables, pesto, basil and rocket

**80Z Poets House Burger (gfa)**  
Flame grilled home-made beef patty with melted cheese and a soft toasted bun, fresh lettuce, tomato, red onion and burger relish, alongside a small green salad, french fries and an onion ring

**Chicken Caesar Salad (gfa)**  
Grilled chicken breast, romaine lettuce, tomatoes, cucumber, drizzled with a creamy Caesar dressing, topped with crunchy croutons and fresh parmesan  
(Halloumi is available as an alternative to chicken)

## DESSERTS

**Classic Creme Brulee**  
Served with Amaretti biscuits

**Zesty Lemon Madeleines With A Mango And Passion Fruit Sorbet**

**Indulgent Poets Chocolate And Strawberry Dome**  
A chocolate mousse topped with a rich Italian chocolate dome, filled with strawberry ice cream, served with chantilly cream

**Eton Mess**  
Berries, meringue and whipped cream

**Chocolate And Clementine Torte (gf)(vga)**  
Served with an orange puree and chantilly cream

Vegetarian = V, Vegetarian Available = VA, Vegan = VG, Vegan Available = VGA, Gluten Free = GF, Gluten Free Available = GFA. 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.