



# POETS HOUSE

## A LA CARTE MENU

### APERITIF COCKTAILS

**Aperol Spritz £10.00**

*Aperol, Prosecco and Soda Water*

**Negroni £12.50**

*Gin, Vermouth, Campari*

**Classic Martini £13.50**

*Gin or Vodka, Dry or Wet, Olive or Twist*

### INTROS

**Marinated Green and Black Olives £4.75**

**Bread Basket with Whipped Butter £4.50**

**Rosemary and Garlic Bread £4.95**

↳ **Add Cheese £2.00**

### STARTERS

**Focaccia Bread £4.50**

*With balsamic vinegar and olive oil*

**Pork and Duck Liver Pate (gfa) £10.95**

*Served with a apricot coulis, side salad and crostini fingers*

**Smoked Salmon Blinis (gfa) £11.50**

*Delicate light blinis topped with smoked salmon and garnished with a fennel, dill and cucumber salad with a lemon mayo dressing*

**Breaded Calamari £12.00**

*Served with salad and tartare sauce*

**Beetroot Carpaccio (vg)(gf) £9.50**

*Thinly sliced, tender marinated beetroot, topped with crumbed goats cheese, toasted walnuts, and rocket salad, drizzled with a light Balsamic vinaigrette*

**Soup of the Day (v) (vg)(gfa) £9.00**

*Served with a warm roll and butter*

**Avocado Crispy Bacon and Egg Salad (gfa) £9.95**

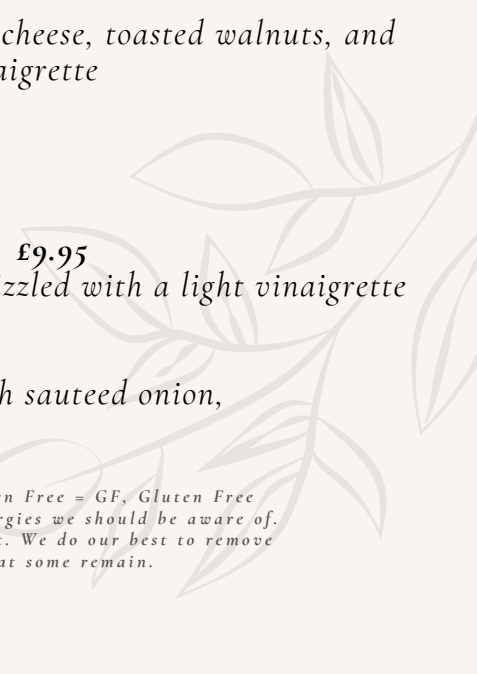
*Mixed leaves salad topped with crispy bacon, boiled eggs, avocado, drizzled with a light vinaigrette*

**Moules Normande £12.00 (gf)**

*Fresh mussels steamed in a rich cider and apple sauce with sauteed onion, garlic crème fraiche and parsley*

**Add Artisan bread £2.50**

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.



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### MAINS

**Pan Seared Seabass (gf) £24.00**

*Served with new potato, asparagus and lemon, butter and parsley sauce*

**Sirloin Au Poivre (gf) £32.00**

*A tender sirloin steak coated in creamy black peppercorn, seared, and served with garlicky sauteed spinach and golden chips, finished with a rich peppercorn sauce*

**Mushroom and Spinach Risotto (v) £20.00**

*Creamy arborio rice simmered with mushrooms and tender spinach, infused with garlic, white wine and vegetable stock, finished with a touch of parmesan and a drizzle of olive oil*

**Seared Duck Breast (gf) £28.00**

*Served with black cherry and red wine sauce, dauphinoise potatoes and glazed rainbow carrots*

**Pork Belly and Vegetable Stir Fry £24.00**

*Marinated, tender and crispy pork belly, stir fry seasonal vegetables, tossed in a savoury soy and hoisin sauce, served with jasmine rice*

**Sweet Potato and Chickpea Cake (v) £18.00**

*Served with a poached egg, a spinach and caper salad, alongside a tahini and yoghurt dressing*

**Moules Puttanesca (gf) £22.00**

*Succulent mussels cooked in a rich puttanesca sauce, combined with tomatoes, olives, capers, garlic, and a touch of chilli, served with a generous portion of linguine*

**Add Artisan bread £2.50**

**Butterfly Lemon Chicken £22.00**

*Chargrilled chicken marinated in lemon and herbs saute potatoes, small side salad and Dijon sauce*

**Braised Lamb Shank (gf) £30.00**

*Served with red wine and rosemary sauce, new potatoes and sauteed vegetables*

### SIDES £4.50

*Skinny Fries - House Chips - Mixed Vegetables - Broccoli*

### HOUSE FAVOURITES

**8 oz Poets' House Burger (gfa) £20.50**

*A juicy flame grilled home-made beef patty, served with a soft toasted bun, fresh lettuce, tomato, red onion and a burger relish, topped with melted cheese. Served with a salad garnish, fries and an onion ring*

**8 oz Poets' House Vegan Burger (v)(vg) £19.50**

*Vegan patty with gem lettuce, vegan cheese, beef tomatoes, vegan brioche bun and fries*

**Chicken Caesar Salad (gfa) £18.00**

*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)*

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