

# Sunday Menu

## ~ Starters ~

<b>Homemade Focaccia</b> ~ served with olive oil and balsamic	£4.50
<b>Homemade Soup</b> (VG)(GFA) ~ served with a warm soft roll	£9.00
<b>Prawn Saganaki</b> (GFA) ~ succulent prawns in a creamy feta cheese and tomato sauce with toasted pitta bread	£9.00
<b>Warm Goats Cheese Salad</b> ~ melted goats cheese, mixed leaves, croutons and roasted walnuts	£11.00
<b>Pork and Duck Liver Pate</b> (GFA) ~ served with red onion jam, side salad and crostini fingers	£10.95
<b>Breaded Calamari</b> ~ served with salad and tartare sauce	£12.00

## ~ Mains ~

<b>Roast Sirloin of Beef</b> (GFA) ~ roast potatoes, Yorkshire pudding and seasonal vegetables	£24.00
<b>Roast Norfolk Chicken Breast</b> (GFA) ~ roast potatoes, Yorkshire pudding, and seasonal vegetables	£24.00
<b>Roasted Porchetta</b> (GFA) ~ roast potatoes, Yorkshire pudding and seasonal vegetables	£21.00
<b>Pan Fried Seabass</b> ~ new potatoes, broccoli and lemon butter sauce	£23.00
<b>La Pasta Di Capri Ravioli</b> (V) ~ filled with roasted vegetables and served with an array of sliced peppers and Poets tomato and basil sauce	£16.00
<b>Sweet Potato and Chickpea Cake</b> (V) ~ with a poached egg, a spinach and caper salad, alongside a tahini and yoghurt dressing	£18.00
<b>Chicken Caesar Salad</b> (GFA) ~ grilled chicken breast, romaine lettuce, tomatoes, cucumber, drizzled with a creamy Caesar dressing, topped with crunchy croutons and fresh parmesan <b>Halloumi is available as an alternative to chicken</b>	£18.00

## ~ Desserts ~

<b>Lemon Meringue Tart</b> (GF)(VG) ~ served with Amaretti biscuits	£9.50
<b>Continental and British Cheeses</b> (GFA) ~ with fruits and biscuits	£16.00
<b>Poets Signature Sticky Toffee Pudding</b> ~ served with warm toffee sauce and vanilla ice-cream	£9.50
<b>Caramelised Biscuit Cheesecake</b> ~ served with vegan cream and fruits	£8.50
<b>Chocolate and Clementine Torte</b> (GF)(VGA) ~ served with chantilly cream and fruits	£9.00
<b>Affogato</b> (GFA) ~ shot of hot espresso, ice cream and Amaretti biscuits	£7.00