

# 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

### Poets Creamy Mushroom Croquettes (vg)(va)

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

### Sweet Potato, Spinach and Lentil Dhal (v)(vg)

Served with pilau rice and flatbread

### Butterfly Lemon Chicken (gf)

Flame grilled Chicken in tangy lemon and herbs, saladise potatoes and dijonaise sauce

### La Pasta Di Capri Ravioli (v)

Served with roasted vegetables surrounded by a rich tomato and basil sauce

### 8OZ Poets House Burger (gfa)

Flame grilled home-made beef patty with melted cheese and a soft toasted bu, fresh lettuce, tomato, red onion and burger relish, alongside a small green salad, french fries and an onion ring

### 8OZ Poets House Vegan (v)(vg)

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

## DESSERTS

### Decadent Chocolate And Caramel Brulee (vg)

Layers of biscuit, butter, creamy eggs and caramel sauce

### Zesty Lemon Madeleines With A Mango And Passion Fruit Sorbet (vg)

### Indulgent Poets Chocolate And Strawberry Dome (vg)

A chocolate mousse topped with a rich italian chocolate dome, filled with strawberry ice cream, served with chantilly cream

### Rhubarb Apple And Ginger Strudel

Poets filo pastry roulade served with warm creme anglaise

### 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.