

P O E T S H O U S E

A L A C A R T E

P L E A S E I N F O R M Y O U R S E R V E R
O F A N Y A L L E R G I E S O R D I E T A R Y
R E Q U I R M E N T S

STARTERS

Duck & Pork Pâté (GFA) £10.95

Served with caramelised red onion chutney, toasted brioche and a side salad

Allergens: Milk, Gluten, Egg, Sulphites, Mustard

Soup of the Day (V)(VGA)(GFA) £9.50

Fresh vegetable soup served with warm bread and whipped butter

Allergens: Gluten, Milk

Pea & Mint Arancini £9.95

Crispy pea and mint risotto balls with basil mayonnaise and parmesan

Allergens: Gluten, Egg, Milk, Sulphites, Mustard

Moules Marinière à la Crème (GFA) £9.95

Fresh mussels steamed in a fragrant broth of wine, garlic, shallots and herbs finished with a cream sauce / Add artisan bread £2.50

Allergens: Molluscs, Milk, Sulphites / Artisan bread: Gluten, Milk

Avocado Crispy Bacon and Egg Salad (GFA) £9.95

Mixed leaf salad topped with crispy bacon, croutons, boiled eggs, avocado, drizzled with a light vinaigrette

Allergens: Egg, Sulphites, Mustard, Gluten

King Prawn Salad (GFA) £11.50

Tossed green salad topped with warm garlic and chilli prawns, cherry tomatoes and fresh tarragon leaves

Allergens: Shellfish, Milk, Gluten

Chicken and Mushroom Vol-au-Vent £10.50

Golden puff pastry Vol-au-Vent Fillets with creamy mushroom and chicken sauce finished with fresh parsley

Allergens: Milk, Gluten, Eggs, Sulphites

MAINS

Pan-Seared Coley (GFA) £28.00

Served with new potatoes, cherry tomatoes, tender asparagus, green pesto and finished with crisp fried leeks

Allergens: Fish, Nuts, Milk

Chargrilled Sirloin Steak (GFA) £34.00

Served with chunky chips, roasted tomatoes on the vine and a small side salad

Allergens: Sulphites, Mustard, Gluten

Spring Green Risotto (V)(VGA)(GF) £20.00

Creamy arborio rice with seasonal spring vegetables, pesto, fresh basil and rocket

Allergens: Milk, Nuts

P O E T S H O U S E

A L A C A R T E

Seared Duck Breast (GF) £28.00

Served with dauphinoise potatoes, tenderstem broccoli and red wine and maraschino cherries sauce

Allergens: Sulphites, Milk

Herb-Crusted Pork Fillet (GFA) £24.00

Served with buttered asparagus, new potatoes, pea purée and apple and mustard sauce

Allergens: Mustard, Gluten, Sulphites, Milk

Braised Lamb Shank (GF) £30.00

Served with red wine and rosemary sauce, new potatoes and sautéed vegetables

Allergens: Sulphites

Sweet Potato & Chickpea Cakes (V)(VG) £15.00

With a smoky plant-based harissa yoghurt and a delicately shaved fennel salad

Allergens: Gluten, Soya

Chargrilled Half Chicken (GFA) £27.00

Served with skinny fries, a side salad and creamy mushroom sauce

Allergens: Dairy, Gluten

Bacon & Cheddar Beef Burger (GFA) £20.50

Juicy beef patty topped with crispy bacon, melted cheddar, and caramelised onions, layered with lettuce, tomato, and pickles, finished with our house sauce. Served with fries, a side salad, and a crunchy onion ring

Allergens: Milk, Gluten, Egg, Mustard, Sulphites

Poets House Vegan Burger (V)(VG) £19.50

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

Allergens: Gluten, Soy, Mustard, Sulphites

Chicken Caesar Salad (GFA) £18.50

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

Allergens: Milk, Egg, Gluten

Prawn Linguine £23.00

A medley of garlic, chilli, and sweet shallots, tossed with juicy cherry tomatoes and finished with a splash of white wine and cream

Allergens: Crustaceans, Milk, Gluten, Sulphites