

POETS HOUSE SPRING SET LUNCH MENU

SERVED MONDAY-FRIDAY 12:00-15:00 / 2 COURSES £23 - 3 COURSES £29
PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR DIETARY REQUIREMENTS

Starters

Duck & Pork Pâté (GFA)

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

Allergens: Milk, Gluten, Egg, Sulphites, Mustard

Soup of the Day (GFA)(V)(VGA)

Fresh vegetable soup served with warm bread

Allergens: Gluten

Moules Marinière à la Crème (GF)

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, Wheat

Whitebait

Served with house tartare sauce and a small side salad with a fresh lemon wedge

Allergens: Fish, Egg

Pea & Mint Arancini

Crispy pea and mint risotto balls with basil mayonnaise and parmesan

Allergens: Gluten, Egg, Milk, Sulphites, Mustard

Mains

Fish and Chips

Served with mushy peas and house tartare sauce

Allergens: Fish, Gluten, Egg, Sulphites

Rump Steak (£4 Supplement)

With a portion of chips and a side salad

Allergens: Gluten, Sulphites

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

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

Allergens: Milk

Moroccan Chicken

Served with fluffy couscous, roasted vegetables and dressed with harissa yoghurt

Allergens: Gluten, Milk

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)

Allergens: Milk, Egg, Gluten

Desserts

Zesty Lemon Madeleine

Served with mango sorbet

Allergens: Gluten, Egg, Milk

Chocolate Clementine Tart (VGA)(GF)

Served with Chantilly cream and seasonal fruits

Allergens: Gluten, Milk, Egg, Sulphites, Soy, Nuts

Eton Mess

A classic British dessert, crushed meringue, Chantilly cream and fresh strawberries

Allergens: Milk, Egg

Strawberry Crème Brûlée (GF)

Vanilla infused custard with strawberries and a crisp layer of caramelised sugar

Allergens: Milk, Egg, Sulphites

Affogato (GFA)

The timeless Italian pairing of espresso and vanilla ice cream, served with Amaretti biscuits for a perfect finish.

Allergens: Milk, Egg, Gluten

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.