



Poets House Autumn Menu

2 Courses £23 - 3 Courses £29
Served Monday - Friday 1200 - 1500

STARTERS

SEASONAL SOUP (GFA)

Fresh vegetable soup served with warm bread

Allergens: Gluten, Celery

PORK & DUCK PATE (GFA)

Smooth pork and duck liver pate with chutney and crostini

Allergens: Gluten, Eggs, Sulphites, Mustard, Milk

COD CROQUETTES

Golden cod croquettes with lemon and dill aioli and a side salad

Allergens: Fish, Gluten, Eggs, Mustard

PUMPKIN ARANCINI (V)

Pumpkin risotto balls with sage mayo and parmesan

Allergens: Gluten, Dairy, Eggs

LENTILS & WALNUT PATE (VG)(GFA)

Vegetarian pate of lentils and walnuts, seasoned with herbs served with crostini

Allergens: Nuts, Gluten, Celery

MAIN

COD WITH WHITE BEAN & TOMATO RAGU (GFA)

Pan seared cod fillet on white bean and tomato ragu, with paprika and thyme

Allergens: Fish, Sulphites, Celery

BEEF TERIYAKI

Tender beef strips with teriyaki glaze, with vegetables and jasmine rice

Allergens: Soy, Sesame

MOROCCAN SPICED CHICKEN FILLET (GFA)

Chicken fillet with pumpkin and potato puree, harissa, cumin, cream sauce, and a small side salad

Allergens: Dairy, Sulphites

PUMPKIN & BUTTERNUT SQUASH RISOTTO (GF)(VG)

Creamy risotto with pumpkin, squash and parmesan, and roasted seeds

CAESAR SALAD (GFA)

Classic caesar salad with either grilled chicken or halloumi, romaine lettuce, parmesan and croutons

Allergens: Gluten, Dairy, Fish, Eggs

DESSERT

APPLE & BLACKBERRIES CRUMBLE

Warm crumble with creme anglaise

Allergens: Gluten, Dairy, Eggs

CHOCOLATE FONDANT (GF)

Rich chocolate fondant with vanilla ice cream, chocolate sauce and fig

Allergens: Dairy, Eggs, Soy

APPLE & CINNAMON BRÛLÉE (GF)

Custard with apple and cinnamon, topped with caramelised sugar crust

Allergens: Dairy, Eggs

CHOCOLATE & CLEMENTINE TORTE (GF)(VG)

Dark chocolate torte with clementine notes

Allergens: Soya

PASSIONFRUIT CHEESECAKE (VG)

Cheesecake with passionfruit, served with plant-based strawberry ice cream

Allergens: Gluten

