

Sunday Menu

~ Starters ~

Homemade Soup (VG)(GFA) ~ served with a warm, soft artisan roll <i>Contains: Gluten</i>	£9.00
Prawn Saganaki (GFA) ~ succulent prawns cooked in a rich feta cheese and tomato sauce, accompanied by toasted pitta bread for dipping <i>Contains: Crustaceans, Gluten, Milk</i>	£10.95
Pumpkin Arancini (V) ~ pumpkin risotto balls with sage mayo and parmesan <i>Contains: Gluten, Dairy, Eggs</i>	£9.95
Pork & Duck Pate (GFA) ~ smooth pork and duck liver pate with chutney and crostini <i>Contains: Gluten, Eggs, Sulphites, Mustard, Milk</i>	£10.95
Panko Halloumi Fingers (V) ~ accompanied by a vibrant sweet chilli dressing and a fresh, seasonal side salad <i>Contains: Dairy, Gluten, Eggs</i>	£9.50
Cheese Soufflé ~ cheddar cheese soufflé, baked until golden and served with warm, herb-infused focaccia bread <i>Contains: Milk, Eggs, Gluten</i>	£8.00

~ Mains ~

Roast Sirloin of Beef (GFA) ~ roast potatoes, Yorkshire pudding and seasonal vegetables <i>Contains: Gluten, Eggs, Dairy</i>	£24.00
Roast Norfolk Chicken Breast (GFA) ~ roast potatoes, Yorkshire pudding, and seasonal vegetables <i>Contains: Gluten, Eggs, Dairy</i>	£24.00
Roasted Porchetta (GFA) ~ roast potatoes, Yorkshire pudding and seasonal vegetables <i>Contains: Gluten, Eggs, Dairy</i>	£20.00
Pan Roasted Seabass ~ served with sautéed new potatoes, tender stem broccoli and lobster bisque sauce <i>Contains: Fish, Dairy</i>	£26.00
Prawn Linguine ~ garlic, chilli, shallots, cherry tomato, parsley, white wine <i>Contains: Crustaceans, Milk, Gluten, Sulphites</i>	£22.00
Pumpkin & Butternut Squash Risotto (GF)(VG) ~ creamy risotto with pumpkin, squash and parmesan, and roasted seeds <i>Contains: Dairy</i>	£20.00
Poets Caesar Salad (V) (GFA) ~ chargrilled chicken, a crisp mixed salad with cucumber, crushed ciabatta croutons, and a classic Caesar dressing drizzle <i>Contains: Gluten (wheat in ciabatta), Milk, Eggs, Mustard</i>	£18.00

~Desserts~

Apple and Cinnamon Brûlée ~ creamy custard infused with apple and cinnamon, topped with a caramelised sugar crust and amaretti biscuits <i>Contains: Dairy, Eggs, Gluten, Nuts</i>	£9.50
Continental and British Cheeses (GFA) ~ accompanied by fresh seasonal fruits and a selection of artisanal biscuits <i>Contains: Dairy, Gluten, may contain Tree Nuts, Sulphites, Celery</i>	£16.00
Chocolate Fondant (GF) ~ served with vanilla ice-cream and fig <i>Contains: Eggs, Dairy</i>	£8.50
Chocolate and Clementine Torte (GF)(VGA) ~ accompanied by an orange puree and chantilly cream <i>Contains: Soy, Sulphites, Dairy</i>	£9.00
Apple and Blackberry Crumble ~ served with Crème Anglaise <i>Contains: Gluten, Eggs, Dairy</i>	£9.00
Eton Mess ~ crushed meringue, chantilly cream and fresh strawberries <i>Contains: Eggs, Milk</i>	£9.50