

Poets House

SUMMER A LA CARTE MENU

PLEASE INFORM YOUR SERVER
OF ANY DIETARY
REQUIREMENTS AND ALLERGIES

STARTERS

Pork and Duck Liver Pâté (GFA) £10.95

Served with red onion chutney, toasted brioche

Allergens: Gluten, Milk, 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

Courgette, Ricotta and Lemon Zest Arancini £9.95

Served with lemon aioli and parmesan cheese

Allergens: Gluten, Egg, Milk, Sulphites

Citrus Marinated Smoked Salmon £11.50

Served with fresh radish, pickled shallots, fried capers, crème fraîche and dill dressing with toasted sourdough

Allergens: Gluten, Fish, Milk, Sulphites

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

Thai Coconut Mussels £9.95

Steamed mussels in a fragrant Thai coconut broth with red curry, lemongrass, lime, chilli and fresh coriander

Allergens: Molluscs, Fish

Crispy Pork Belly Bites £10.50

Served with an Asian sesame slaw, lime and coriander yoghurt dressing

Allergens: Gluten

SIDES - £5 EACH

Tomato Basil and Balsamic Salad ~ Mint New Potatoes ~ Green Beans ~
Sweet Potato Fries ~ Crispy Fries ~ Chunky Chips (Add Truffle, £2 extra)

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.

MAINS

Miso-Glazed Salmon £28.00

Served with jasmine rice, charred pak choi, pickled cucumber, sesame and spring onion

Allergens: Fish, Sesame, Gluten, Soy

Steak Tagliata (GFA) £34.00

Chargrilled sliced sirloin served with rocket, parmesan shavings, cherry tomatoes and balsamic glaze with a portion of chunky chips

Allergens: Gluten, Milk

Risotto Verde (V)(VGA)(GF) £20.00

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

Allergens: Milk, Nuts

Seared Duck Breast (GF) £28.00

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

Allergens: Sulphites, Milk

Lamb Rump (GFA) £30.00

Served with pea and mint purée, rosemary new potatoes and chimichurri

Allergens: Gluten

Cauliflower Steak (GFA)(VG) £18.00

Roasted cauliflower steak served with smoky romesco sauce, fresh chimichurri and a side of crispy skinny fries

Allergens: Gluten

Bacon Wrapped Chicken Fillet £24.00

Tender chicken fillet wrapped in streaky bacon, served with artichokes, olives, roasted vegetables, spinach and new potatoes. Finished with a sage and rosemary sauce

Allergens: Milk, Gluten, Dairy

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

Chicken Caesar Salad (GFA) £18.50

Grilled chicken breast, romaine lettuce, tomatoes and cucumber, drizzled with creamy Caesar dressing and topped with fresh Parmesan. Halloumi is available as an alternative to chicken

Allergens: Milk, Egg, Gluten

Bacon & Cheddar Beef Burger (GFA) £20.50

Chargrilled 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