

Poets House

Summer 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

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

Fresh vegetable soup served with warm bread
and whipped butter
Allergens: Gluten, Milk

Pork and Duck Liver Pâté (GFA)

Served with red onion jam, toasted brioche
Allergens: Gluten, Milk, Egg, Sulphites, Mustard

Crispy Salmon Fishcake

With pickled cucumber ribbons, dill and yogurt
dressing alongside charred lemons and a side
salad

Allergens: Fish, Gluten, Egg, Milk, Sulphites, Mustard

Mediterranean Mussels

Steamed in a light white wine and garlic broth
with cherry tomatoes, roasted peppers and
olives, finished with fragrant basil and parsley
Allergens: Molluscs

Courgette, Ricotta and Lemon Zest Arancini

Served with lemon aioli and parmesan cheese
Allergens: Gluten, Egg, Milk, Mustard

MAIN COURSES

Herb Crusted Coley Fillet

With chunky chips, tartare sauce and mushy
peas

Allergens: Gluten, Fish, Mustard, Egg

Risotto Verde (V)(VGA)(GF)

Creamy arborio rice with seasonal green
vegetables, pesto, fresh basil and rocket
Allergens: Milk, Nuts

Garlic and Lemon Steak Frites (GFA)

Grilled steak finished with garlic & lemon
butter, served with crispy fries and a side salad
Allergens: Gluten, Milk

Thai Grilled Chicken

Thai style marinated chicken, alongside
jasmine rice, with a side of mango and
cucumber salad

Allergens: Soy, Fish, Gluten

Chicken Caesar Salad (GFA)(VA)

Grilled chicken breast, romaine lettuce,
tomatoes and cucumber, drizzled with creamy
Caesar dressing and topped with fresh
Parmesan

Halloumi is available as an alternative

Allergens: Milk, Egg, Gluten

DESSERTS

Classic Crème Brûlée (GF)

Vanilla infused custard with a crisp layer of
caramelised sugar
Allergens: Milk, Egg

Strawberry Cheesecake

Chantilly cream and seasonal fruits
Allergens: Gluten, Milk, Egg

Chocolate Clementine Torte (VGA)(GF)

Served with Chantilly cream and seasonal fruit
Allergens: Milk, Soy

Eton Mess

Crushed meringue, Chantilly cream and fresh
strawberries
Allergens: Milk, Egg

Affogato (GFA)

A pairing of espresso and vanilla ice cream
Allergens: Milk, Egg