

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

Prawn Saganaki (GFA)

Succulent prawns cooked in a rich feta cheese
and tomato sauce, accompanied by toasted
pitta bread for dipping

Allergens: Crustaceans, Gluten, Milk

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) - £4 supplement

Grilled minute steak finished with garlic & lemon
butter, served with crispy fries and a side salad

Allergens: Gluten, Milk

Thai Grilled Chicken

Thai style marinated chicken, with a sweet
chilli and ginger sauce. 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

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.