

THE POET'S CORNER

MENU A

4 courses **£32.50** per person
(only available Lunch and Early Evening)

RED VELVET KING PRAWNS

Lemon mayonnaise, spring onion salad

LAMB KOFTA'S

Roast chickpeas, Greek salad, flatbread

WILD MUSHROOM BRUSCHETTA *v*

Garlic butter, crispy poached egg

SLOW BRAISED CRISPY PORK BELLY

*Creamed potato, charred apple, roast carrot,
cider sauce*

PAN ROAST CHICKEN

Mini Kiev, pomme puree, asparagus

SEABASS FILLET

*Citrus potato gnocchi, brown shrimp,
cherry tomato*

WARM CHOCOLATE BROWNIE *v n*

*Nutella chocolate sauce, crushed pistachio,
vanilla ice cream*

PEAR & ALMOND TART *v n*

Toasted almond, crème anglaise

BLACKBERRY MOUSSE

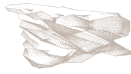
Shortbread crumb, honeycomb

BARISTA COFFEE OR TEA

VEGETARIAN & VEGAN OPTIONS
AVAILABLE ON REQUEST

ALLERGENS & INTOLERANCES:
PLEASE SPEAK TO A MEMBER OF STAFF

v = VEGETARIAN *n* = CONTAINS NUTS *c* = CELIAC



THE POET'S CORNER

MENU B

6 courses £42.50 per person

AMUSE BUCHE

PAN SEARED KING SCALLOPS *c*

Garden pea veloute, Parma ham crisp

BEEF FILLET CARPACCIO *c*

English mustard vinaigrette, rocket & parmesan salad

GOATS CHEESE & BEETROOT GALLETE *v*

Aged balsamic, pea shoots

CHARGRILLED PORK TOMAHAWK STEAK

Creamed potato, black pudding, apple jus

TRIO OF BEEF

*Braised shin, roast sirloin, rag pudding,
crushed Jersey royals, roast carrot*

TANDOORI COD LOIN

*King scallop, parmentier potato,
charred cauliflower, cucumber salsa*

ICED CHOCOLATE PARFAIT *v*

Chocolate soil, fresh strawberry, honeycomb

POACHED PEAR *v n*

Almond granola, cardamom mascarpone

BAILEYS CRÈME BRULEE

blackpepper shortbread

SELECTION OF BRITISH CHEESES

Biscuits, chutney, butter

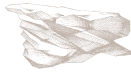
BARISTA COFFEE OR TEA

Handmade chocolates

VEGETARIAN & VEGAN OPTIONS
AVAILABLE ON REQUEST

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THE POET'S CORNER

MENU C

6 courses £48.50 per person

AMUSE BUCHE

PAN ROAST KING SCALLOPS

Blood orange, white asparagus, brown shrimp

ROAST CAULIFLOWER *v c*

Apple, cheddar, bourbon macerated raisin

WASABI SMOKED SALMON *c*

Cream cheese, chive, pickled beetroot

SPECIALTY MEATS TO SHARE

A SELECTION OF:

CHATEAUBRIAND | ONGLET STEAK | BARNESLEY CHOP
garnished with, roast tomato & mushroom

SERVED WITH:

HAND CUT CHIPS | SKIN ON FRIES
CREAMED POTATO & PESTO | CRISPY ONIONS
GREEN BEANS & SHALLOT | ROCKET & PARMESAN

AND A SELECTION OF SAUCES:

PEPPERCORN | RED WINE JUS | CHIMICHURRI

FISH, VEGETARIAN AND VEGAN OPTIONS AVAILABLE ON REQUEST

CHOCOLATE SOUFFLÉ *v c*

Bailey's custard

STICKY TOFFEE PUDDING *v n*

Caramelised walnuts, vanilla ice cream

APPLE CRUMBLE *v*

Sage oats crumble Vanilla crème anglaise

SELECTION OF BRITISH CHEESES

Biscuits, chutney, butter

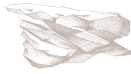
BARISTA COFFEE OR TEA

Handmade chocolates

VEGETARIAN & VEGAN OPTIONS
AVAILABLE ON REQUEST

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THE POET'S CORNER

SUNDAY MENU D

5 courses £27.50 per person

AMUSE BUCHE

SALT & PEPPER SHRIMP BOMBS

Sweet chilli dip

CHILLI BEEF NACHOS

Guacamole, salsa, sour cream

TORCHED GOATS CHEESE

Pickled vegetable salad

6oz RUMP STEAK or ROAST CHICKEN BREAST

*Yorkshire pudding, roast new potato,
vegetables, red wine jus*

BEER BATTERED HADDOCK FILLET

Hand cut chips, garden peas

ROAST VEGETABLE PIE

Puff pastry lid, creamed potato

WARM CHOCOLATE BROWNIE

Chocolate sauce, vanilla ice cream

BELGIAN WAFFLES

Maple syrup, blueberry ice cream

SELECTION OF BRITISH CHEESES

Biscuits, chutney, butter

BARISTA COFFEE OR TEA

Handmade chocolates

VEGETARIAN & VEGAN OPTIONS
AVAILABLE ON REQUEST

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