

POETIC LICENSE BAR

RESTAURANT WEEK 16TH - 24TH MARCH

 16TH - 24TH
MARCH

 FROM 12.00PM UNTIL 8.30PM
ALL WEEK EXCLUDING SUNDAY

 2 COURSES £15.00
3 COURSES £20.00

STARTERS

**Wild mushroom &
spinach soup (v) (ve)**

Served with a bread roll

Watermelon, feta & pesto (v)

Served with rocket leaves

Ham terrine

Served with toasted ciabatta
and piccalilli

Salt & pepper squid

With a sweet chilli sauce

MAIN COURSES

Skin on roasted sweet potato (v)

Topped with honey and chilli roasted feta, crispy kale and pickled red onions. Served with seasonal greens and dressed leaves

Lamb kofta burger

With tzatziki, house salad, coleslaw and double dipped chips

Oven roast breast of chicken

With a creamy potato gratin, charred asparagus and peppercorn sauce

Pan fried baby sole

Served with kale, sautéed potatoes and a lemon and caper butter

Harissa spiced baked aubergine (v) (ve)

With a kale and lentil ragu

DESSERTS

Traditional lemon tart

With fruit coulis and Chantilly cream

Sticky toffee pudding

With butterscotch sauce and vanilla
ice cream

Fruits of the forest cheesecake

With cream and fruit compote

Chocolate brownie tort (v) (ve)

With chocolate sauce





PoeticLicenseBar.co.uk

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Dietary information

Vegetarian (v) Vegan (ve)

Before placing your order please inform a member of staff if you or anyone in your party has a food allergy. our products may contain wheat, egg, dairy, soy, gluten or fish allergens. In addition our products may be processed in facilities that process nuts and peanuts. Whilst every effort has been made to provide accurate dietary information we cannot guarantee that any product is free from allergens due to the risk of cross contamination in a preparation environment.