

The Poplars

Specials Board

(NB: This is only a sample menu as our boards are changed daily)

** (gf) - Gluten Free available upon request only **

PLEASE NOTE ALL FOOD IS PREPARED IN A KITCHEN WHERE ALL ALLERGENS ARE PRESENT
& OUR MENU DESCRIPTIONS DO NOT INCLUDE ALL INGREDIENTS. IF YOU HAVE A FOOD
ALLERGY OR INTOLERANCE PLEASE SPEAK TO A MEMBER OF STAFF BEFORE ORDERING

Smoked Salmon & Cream Cheese Salad (gf)
Crayfish Tails in Marie Rose Sauce (gf)
Creamy Garlic Mushrooms with Ciabatta (gf)
Breaded Halloumi with Pesto Mayonnaise
Asparagus wrapped in Parma Ham (gf)
Cajun Chicken Strips (gf)

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Pan Fried Fillet of Bream with Balsamic Dressing (gf)
Homemade Roasted Vegetable Lasagne with Salad & Garlic Bread
Grilled Lemon Peppered Chicken Breast with Honey Dressing (gf)
Slow Roasted Lamb Shank with Rosemary & Thyme Gravy (gf)
Homemade Steak & Ale Pie with Puff Pastry Lid
Slow Roasted Pork Belly with Apple & Cider Gravy & Crackling (gf)
Whole Rainbow Trout with Lemon & Caper Butter (gf)
Slow Roasted Lamb Rump with Mint & Redcurrant Gravy (gf)
Grilled Venison Steak with Port & Raspberry Sauce (gf)
Pan Fried Scallops with Chorizo & Red Pepper Puree (gf)
Grilled 10oz Ribeye Steak with Garlic Buttered Crayfish Tails (gf)
Roasted Butternut Squash filled with Mushroom & Leek Risotto (gf) (vg)

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Brioche Bread & Butter Pudding
Warm Chocolate Brownie
Lemon Posset with Berry Compote (gf)
Raspberry & Coconut Sponge
Sticky Toffee Pudding
Strawberry Cheesecake (gf)
Cherry & Brandy Trifle
Milk Chocolate & Baileys Crunch (gf)
Pears Poached with Mandarins & Cointreau (gf)