

Bottomless a brunch

The
POST HOUSE
— BAR & GRILL —

£47.50 PER PERSON

FOOD

Grilled halloumi GFO

with poached eggs, smashed avocado and toasted sourdough

Black angus beef burger GFO

on a brioche bun with pepper jack cheese, crisp bacon, jalapenos, tomato, lettuce, skin on French fries, champagne battered onion rings and smoked BBQ mayonnaise

Buttermilk chicken burger GFO

on a brioche bun, with crisp pancetta, cajun & lime mayonnaise, jalapenos, tomato, lettuce, skin on French fries, champagne battered onion rings and Staffordshire blue cheese fondue

Quarter pounder veggie burger VGO

on a brioche bun with pepper jack cheese, jalapenos, tomato, lettuce, skin on French fries, champagne battered onion rings, red pepper & sun blushed tomato dip

Tempura crispy beef salad GFO

• with string vegetables, pickled ginger, red cabbage, lotus, edamame beans, beansprouts, pineapple, sesame, roasted cashew nuts and sweet chilli dressing

Chicken Caesar salad GFO

with baby gem, cherry heritage tomatoes, garlic ciabatta croutes, crisp pancetta, shaved parmesan and Caesar dressing

Champagne battered haddock fillet GFO

with triple cooked hand cut chips, caper & gherkin aioli, minted garden peas & charred lemon

Chargrilled flat iron steak GFO

with poached egg, charred asparagus, Parmentier potatoes and tarragon butter sauce

Buffalo mozzarella Caprese pizza VGO

with sun blushed tomatoes & basil

Nduja sausage & pepperoni pizza

with spicy beef, jalapenos, red onion, sun blushed tomato, basil and mozzarella

Smoked bacon & chicken pizza

with Texas BBQ sauce, peppers and mozzarella

VG: VEGAN | VGO: VEGAN OPTION AVAILABLE | GFO: GLUTEN FREE OPTION AVAILABLE
ASK YOUR SERVER TO SEE OUR ALLERGEN MATRIX

ALCOHOLIC DRINKS

Pornstar Martini

Absolut vanilla vodka, passion fruit liqueur, vanilla syrup, Passion fruit syrup, pineapple juice with a shot of prosecco

Banana Colada

Coconut rum, Banana liqueur, yellow banana syrup, coconut purée & pineapple juice

Black Cherry Daquiri

Spiced rum, black cherry purée, sugar & lime juice

The Sapphire

Bombay Sapphire, blue Curacao liqueur, blueberry syrup, lemon juice and lemonade

Bloody Orange Margarita

Tequila Blanco, triple sec, blood orange syrup, sugar & lime juice

Aperol Spritz

Aperol, soda water & prosecco

Mimosa

Prosecco with pure orange juice

Espresso Martini

Absolut vodka, Kahlua, double espresso & sugar syrup

Peach Bellini

peach liqueur & prosecco

Glass of prosecco or Rose prosecco

Estrella lager

Henry Weston Cider

Brooklyn IPA

NON-ALCOHOLIC DRINKS

Pure fruit juices

orange, cloudy apple, cranberry, tomato, mango, passionfruit or pineapple

Italian Sodas

Choose from: Passionfruit, strawberry, raspberry green apple, mango, blackberry or blueberry, with lime juice and soda water

Strawberry Fizz

Strawberry syrup, strawberry purée and lemonade

Elderflower and Raspberry Collins

Tanqueray 0%, elderflower syrup, raspberry purée, lime juice and lemonade

Grapefruit Refresher

Tanqueray 0%, pink grapefruit syrup, lime juice and non-alcoholic prosecco

Bottle 0% San Miguel

Glass 0% Prosecco

HOT DRINKS

Our hot drinks are served with either dairy semi skimmed milk, oat milk, almond milk, or soya milk. Please let your server know your preference.

Single Espresso

Americano

Double Espresso

Cafè Latte

Cappuccino

Flat White

Macchiato

Cafè Mocha

Hot Chocolate

English Breakfast Tea

Peppermint Tea

Earl Grey Tea

Green Tea

TERMS & CONDITIONS

Pre-bookings only

Maximum of 2 hours per table, we advise to arrive 10 minutes prior to reservation time. £47.50 pp includes one brunch main meal + unlimited brunch drinks from bottomless brunch menu. One drink to be ordered at one time, per person. Drink must be finished before ordering next drink

Last drinks order for a table is 15 minutes prior to reservation end time

All guests taking part in the Bottomless Brunch must be over the age of 18, and have a valid form of ID

A £10pp deposit is required for all bookings, which will be deducted from the final bill

All guests within a party must take part in the Bottomless Brunch

18+ applies, and drinking to excess will not be permitted. Guests are required to drink responsibly at all times

Management reserves the right to withdraw this offer at any time and without prior notice

Management reserves the right to refuse to serve alcohol to any guest, at any time, without notice