

Desserts

The
POST HOUSE
— BAR & GRILL —

DESSERTS

Sticky fudge brownie VGO GFO with milk chocolate whiskey sauce and salted caramel ice cream	9.5
White chocolate & gingerbread Crème brûlée GFO with berry gel and cinnamon shortbread	9.5
Chocolate orange cheesecake VGO GFO with vanilla pod ice cream and blood orange coulis	9.5
Toffee apple crumble GFO with Madagascan vanilla custard and rhubarb jam	9.5
Sicilian lemon tart with vanilla whipped meringue, lime gel and prosecco sorbet	9.5
British cheeses GFO Black bomber cheddar, Staffordshire blue, vintage red Leicester, Somerset brie with artisan crackers, caramelised red onion marmalade, celery and grapes	12
Three scoops of ice cream or sorbet GFO VGO (please ask your server for our daily flavours)	8

Post House dessert sharer GFO Sticky fudge brownie, white chocolate & gingerbread crème brûlée, citrus tart, Italian meringue, chocolate orange cheesecake, caramel ice cream & cinnamon shortbread	22
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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.

Americano	4	Hot chocolate with marshmallows and whipped cream	5
Single espresso	3	English breakfast tea	3.5
Double espresso	4	Peppermint tea	3.5
Café latte	4.5	Earl grey tea	3.5
Cappuccino	4.5	Green tea	3.5
Flat white	4.5	Baileys hot chocolate with marshmallows and whipped cream	8
Macchiato	4	Liquor coffee choose from: Jameson, Glenfiddich, Disaronno, Cointreau, Tia Maria, Hennessey or Baileys	8
Café mocha	4.5	Syrups caramel, vanilla, hazelnut, pumpkin, gingerbread, cinnamon	1
Caramel café mocha with cream	6		

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