

Lunch

The
POST HOUSE
BAR & GRILL

MONDAY- FRIDAY – 12-5PM*
1 COURSE 14 - 2 COURSE 20
3 COURSE 24

TO START

Wild mushroom & thyme soup GFO VGO
with Madeira cream, toasted rosemary & garlic focaccia

North Atlantic prawn cocktail GFO
with baby gem, sun blushed tomatoes, charred ciabatta, smoked paprika & lemon aioli

Korean cauliflower VGO
with ribbon vegetables, sticky miso & sesame glaze

Buffalo fried chicken GFO
with wild rocket & balsamic salad, Staffordshire blue cheese & chive dip

MAINS

Black angus beef burger GFO VGO
on a brioche bun with pepper jack cheese, crisp bacon, jalapenos, tomato, lettuce, skin on French fries and smoked BBQ mayonnaise

Slow braised beef bourguignon pie
with puff pastry, buttered mash, seasonal vegetables and malbec & rosemary pan gravy

6oz gammon steak GFO
with free range fried egg, garden peas, charred pineapple and triple cooked hand cut chips

Champagne battered haddock fillet GFO
with triple cooked hand cut chips, minted garden peas, charred lemon, wild garlic & pickled gherkin aioli

Pan fried chicken supreme GFO
with truffle mash, seasonal greens, wild mushroom, cognac & Dijon cream sauce

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

6oz sirloin steak GFO (5 supplement)
with triple cooked chips, roasted plum tomato, wild garlic & thyme mushroom, wild rocket, balsamic & shaved parmesan salad

Baked gnocchi Sorrentino GFO
with buffalo mozzarella, ricotta, parmesan, sun blushed tomato, basil, roasted Marconi peppers
(Add pan fried chicken breast 5 or king prawns 6)

South Indian vegetable curry GFO VG
with onion & lime leaf basmati rice, mini poppadom's and mango salsa
(Add pan fried chicken breast 5 or king prawns 6)

DESSERTS

Sticky fudge brownie GFO VGO
with milk chocolate whiskey sauce and salted caramel ice cream

Chocolate orange cheesecake GFO VGO
with vanilla pod ice cream and blood orange coulis

Toffee apple crumble
with Madagascan vanilla custard and rhubarb jam

Two scoops of ice cream or sorbet GFO VGO
(please ask your server for our daily flavours)

SANDWICHES

All our sandwiches are served with skin on French fries

Chicken Caesar wrap 13
with baby gem, heritage cherry tomatoes, crisp pancetta, parmesan and Caesar dressing

Chargrilled fillet steak GFO 15
on ciabatta, with wild rocket, Staffordshire blue cheese, peppercorn sauce and caramelised red onion chutney

Lemon & basil tuna mayonnaise GFO 12
on sourdough with roasted red pepper, pickled red onions and sweet chilli dip

Grilled halloumi GFO 12
on ciabatta, with avocado, tomato, red onion, lime & basil hummus

Honey roast ham GFO 12
on rustic baguette with black bomber cheddar, lettuce, tomato and sweet pickle relish

10" STONE BAKED PIZZAS

Buffalo mozzarella Caprese pizza VGO 13
with sun blushed tomatoes & basil

Nduja sausage & pepperoni pizza 16
with spicy beef, jalapenos, red onion, sun blushed tomato, basil and mozzarella

Smoked bacon & chicken pizza 16
with Texas BBQ sauce, peppers and mozzarella

Add a side of skin on fries to any pizza 3

THE GRILL

All our steaks are 28-day dry aged Staffordshire sourced Angus beef. All our Grills are served with triple cooked hand cut chips, roasted plum tomato, wild garlic & thyme mushroom and shaved parmesan, balsamic & rocket salad. GF

8oz Flat iron 27
extremely tender, well-marbled and flavourful cut from the top blade. Our chef recommends medium

10oz Rump 29
lean, full-flavoured and firm in texture. Our chef recommends medium rare

8oz Sirloin 31
lean profile with generous marbling cut from the short loin. Our chef recommends medium rare

10oz Ribeye 34
succulent & flavoursome with extremely tender marbling. Our chef recommends medium rare

16oz Porterhouse 37
a combination of tender, succulent fillet mignon and rich flavour tenderloin on the bone. Our chef recommends medium

8oz Fillet 37
the most tender cut of steak. Our chef recommends rare

Butchers Grill GFO 34
with chargrilled rump steak, gammon, Lamb cutlet, pork chop, old English sausages, champagne battered onion rings, minted garden peas, free range fried egg & peppercorn sauce

20oz Chateaubriand (Perfect to share between two) GFO 95
Chateaubriand steak is a fillet mignon roast of the narrow end of the tenderloin of beef. This specific cut of steak is soft, tender and flavourful. Chateaubriand is highly sought after because there are only two per each cow. Served with any two sides & two sauces of your choice.

Steak Sauces 3
Green Peppercorn & Whiskey Cream | Chimichurri | Marrow & Malbec Jus | Staffordshire Blue Cheese Sauce | Tarragon & Lemon Butter Sauce | Wild Mushroom, Cognac, Dijon & Thyme Cream

SIDES

Mature cheddar & chive baked mash GFO VGO 6

Mac & Cheese with slow braised feather blade of beef 7.5

Triple cooked hand cut chips GFO VG 5

Skin on French fries GFO VG 5

Champagne battered onion rings GFO VGO 5

Seasonal buttered greens GF VGO 6

Mini-Asian salad GFO VGO 5

Baby Caesar salad GFO 5

Garlic & rosemary flatbread GFO VGO add cheese 6 1

Salt & pepper fries with sticky soy glaze GFO VG 6

Truffle & parmesan fries GFO 6

Chilli & garlic king prawns GF 8

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

* SUBJECT TO AVAILABILITY, EXCLUDING BANK HOLIDAYS