

# Main menu

## The POST HOUSE BAR & GRILL

### NIBBLES

- Nocellara olives** GF VGO 7
- Charred wild garlic & rosemary flatbread** GFO VGO 7  
with Maldon whipped balsamic butter, lemon & basil hummus
- Smoked paprika tortilla chips** 8.5  
with pepper jack cheese fondue, jalapenos, sour cream & chive

### TO SHARE

- Any 3 dishes for 25 – perfect to share between 2**
- Tempura crispy beef** GFO 9.5  
with soy, chilli & honey glaze
- Salt & pepper squid** GFO 9.5  
with red pepper & sun blushed tomato dip
- Korean cauliflower** VGO 9.5  
with sticky miso & sesame sauce
- Smoked haddock, chorizo & cheddar croquettes** 9.5  
with lemon & wild garlic aioli
- Sun blushed tomato & mozzarella arancini** GFO 9.5  
with chilli, basil & lime mayonnaise
- Buffalo fried chicken** GFO 9.5  
with Staffordshire blue cheese & chive dip

### TO START

- Wild mushroom & thyme soup** GFO VGO 8  
with Madeira cream, truffle oil, toasted rosemary & garlic focaccia
- Duck & port parfait** GFO 10  
with black cherry & red onion chutney and toasted ciabatta
- Smoked salmon, lime & tarragon mousse** GFO 10  
with charred ciabatta, baby cress & citrus salad
- Heritage tomato & red onion bruschetta** GFO VGO 10  
with grilled goats' cheese, basil oil, wild rocket & balsamic salad
- Pan fried king prawns** GFO 13  
with baby gem, sun blushed tomatoes, toasted focaccia, smoked paprika & lemon aioli
- Chargrilled flat iron steak** GFO 14  
with toasted sourdough, wild rocket salad, buffalo mozzarella & chimichurri dressing

### SALADS

- Caesar salad** GFO 16  
with baby gem, heritage cherry tomatoes, garlic ciabatta croutons, crisp pancetta, shaved parmesan and Caesar dressing
- Asian salad** GFO VGO 16  
with string vegetables, pickled ginger, red cabbage, lotus, edamame beans, bean sprouts, pineapple, sesame, roasted cashew nuts and sweet chilli dressing
- Poke bowl** GFO VG 16  
with sticky white rice, pickled cucumber, carrot, radish, edamame beans, lotus, avocado, spring onion, sesame, soy & chilli dressing
- Salad extras**  
Pan fried chicken breast 5 | Salt & Pepper Squid 5 | Chilli & garlic King prawns 6 | Korean Cauliflower 5 | Tempura beef strips 8 | Chargrilled Flat iron steak 9

### BURGERS

- Black angus beef burger** GFO 20  
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 20  
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 20  
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

### MAIN COURSE

- Baked gnocchi Sorrentina** GFO 20  
with buffalo mozzarella, ricotta, parmesan, sun blushed tomato, basil, roasted Marconi peppers, toasted wild garlic & rosemary flatbread  
**Add chicken breast 5 or king prawns 6**
- Thai red vegetable & halloumi skewer** GFO VGO 20  
with sticky coconut jasmine rice, Asian salad, charred flatbread and curry sauce
- Champagne battered haddock fillet** GFO 20  
with triple cooked hand cut chips, minted garden peas, charred lemon, wild garlic & pickled gherkin aioli
- South Indian vegetable curry** VG GFO 20  
with onion & lime leaf basmati rice, garlic & coriander naan bread, mini poppadom's and mango salsa  
**Add chicken breast 5 or king prawns 6**
- Slow roast belly pork** GFO 25  
with bubble crackling, truffle mash, cauliflower purée, crisp black pudding, apple, cider & sage pan gravy
- Oven baked chicken supreme** GFO 25  
with crisp pancetta, garlic & thyme roast carrot, cheddar & chive mash, braised savoy, wild mushroom, cognac & Dijon cream sauce
- Nduja & chicken fettuccine alfredo** 25  
with lemon & parsley butter sauce, shaved pecorino, charred garlic & rosemary flatbread, wild rocket & balsamic salad
- Thai red chicken skewer** GFO 26  
with sticky coconut jasmine rice, Asian string salad, shrimp crackers and curry sauce
- Black sesame seared tuna fillet** GFO 30  
with chorizo, paprika smoked parmentier potatoes, roasted red peppers, charred Mediterranean vegetables and chimichurri dressing
- Korean braised lamb shank** 32  
with salt & pepper mash, red peppers, charred baby corn, Pak choi, spring onions, sticky black bean & sesame jus

- Duo of venison** GFO 34  
with chargrilled fillet, slow braised cottage pie, garlic layered potatoes, black kale, carrot purée, malbec jus, wild mushroom & thyme cream
- Duo of fish** GFO 34  
Herb crusted cod loin with pan fried chilli king prawns, confit tomato, lemon & basil pesto potato cake, wild garlic, shallot & chardonnay cream

### 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 is 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 6 - add cheese 1
- Salt & pepper fries with sticky soy glaze** GFO VG 6
- Truffle & parmesan fries** GFO 6
- Chilli & garlic king prawns** GF 8