

Main menu

The POST HOUSE BAR & GRILL

NIBBLES

Nocellara olives GF VG

Charred wild garlic & rosemary flatbread GFO VGO
with Maldon whipped balsamic butter, lemon & basil hummus

Smoked paprika tortilla chips
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
with soy, chilli & honey glaze

Salt & pepper squid GFO
with red pepper & sun blushed tomato dip

Korean cauliflower VGO
with sticky miso & sesame sauce

Smoked haddock, chorizo & cheddar croquettes
with lemon & wild garlic aioli

Sun blushed tomato & mozzarella arancini GFO
with chilli, basil & lime mayonnaise

Buffalo fried chicken GFO
with Staffordshire blue cheese & chive dip

TO START

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

Duck & port parfait GFO
with black cherry & red onion chutney and toasted ciabatta

Smoked salmon, lime & tarragon mousse GFO
with charred ciabatta, baby cress & citrus salad

Heritage tomato & red onion bruschetta GFO VGO
with grilled goats' cheese, basil oil, wild rocket & balsamic salad

Pan fried king prawns GFO
with baby gem, sun blushed tomatoes, toasted focaccia, smoked paprika & lemon aioli

Chargrilled flat iron steak GFO
with toasted sourdough, wild rocket salad, buffalo mozzarella & chimichurri dressing

SALADS

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

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

Poke bowl GFO VG
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
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

MAIN COURSE

Baked gnocchi Sorrentina GFO
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
with sticky coconut jasmine rice, Asian salad, charred flatbread and curry sauce

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

South Indian vegetable curry VG GFO
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
with bubble crackling, truffle mash, cauliflower purée, crisp black pudding, apple, cider & sage pan gravy

Oven baked chicken supreme GFO
with crisp pancetta, garlic & thyme roast carrot, cheddar & chive mash, braised savoy, wild mushroom, cognac & Dijon cream sauce

Nduja & chicken fettuccine alfredo
with lemon & parsley butter sauce, shaved pecorino, charred garlic & rosemary flatbread, wild rocket & balsamic salad

Thai red chicken skewer GFO
with sticky coconut jasmine rice, Asian string salad, shrimp crackers and curry sauce

Black sesame seared tuna fillet GFO
with chorizo, paprika smoked parmentier potatoes, roasted red peppers, charred Mediterranean vegetables and chimichurri dressing

Korean braised lamb shank
with salt & pepper mash, red peppers, charred baby corn, Pak choi, spring onions, sticky black bean & sesame jus

Duo of venison GFO
with chargrilled fillet, slow braised cottage pie, garlic layered potatoes, black kale, carrot purée, malbec jus, wild mushroom & thyme cream

Duo of fish GFO
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
extremely tender, well-marbled and flavourful cut from the top blade. Our chef recommends medium

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

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

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

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

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

Butchers Grill GFO
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 flavoursome. 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
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