

Sunday

The POST HOUSE BAR & GRILL

NIBBLES

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

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	27
10oz Rump lean, full-flavoured and firm in texture. Our chef recommends medium rare	29
8oz Sirloin lean profile with generous marbling cut from the short loin. Our chef recommends medium rare	31
10oz Ribeye succulent & flavoursome with extremely tender marbling. Our chef recommends medium rare	34
16oz Porterhouse a combination of tender, succulent fillet mignon and rich flavour tenderloin on the bone. Our chef recommends medium	37
8oz Fillet the most tender cut of steak. Our chef recommends rare	37

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	34
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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 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

1 COURSE 19 - 2 COURSES 25
3 COURSES 29

TO START

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

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

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

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

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

MAIN COURSE

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

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

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

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

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)

Herb crusted cod loin GFO
with confit tomato, lemon & basil pesto potato cake, wild garlic, shallot & chardonnay cream

THE ROAST

Our roast dinners use freshly sourced Staffordshire meats, served with Yorkshire pudding, Cumberland & herb stuffing, roast potatoes, truffle mash and seasonal vegetables

Mixed roast GFO (5 supplement)
with sirloin of beef cooked pink, golden roast turkey breast, slow roast belly pork and marrow & malbec jus

Slow braised lamb shank (5 Supplement)
with mint & rosemary gravy

Prime sirloin of beef GFO (3 supplement)
cooked pink with marrow & malbec jus

Golden roast turkey breast GFO
with cranberry & thyme pan gravy

Slow roast belly pork GFO
with apple & cider jus

Nut roast VGO
with truffle mash potato, Yorkshire pudding, seasonal greens, roast potatoes, red onion & thyme gravy

Sunday Roast Sharing Board @ The Post House (Minimum of Two Guests) (12 Supplement Per Person)

prime Sirloin of beef, slow braised lamb shank, golden roast turkey breast, slow roast belly pork, served with Yorkshire pudding, Cumberland & herb stuffing, roast potatoes, truffle mash, seasonal vegetables, cauliflower cheese, pancetta wrapped chipolatas and marrow & malbec gravy

SUNDAY ROAST SIDES

5 each or any 3 for 12

Garlic & paprika roast potatoes GF

Baked cauliflower cheese & chive GFO

Seasonal buttered vegetables GF VGO

Pancetta wrapped chipolata sausages

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

British cheese selection GFO (4 Supplement)
black bomber cheddar, Staffordshire blue, vintage red Leicester with mixed crackers, caramelised red onion marmalade, celery and grapes

White chocolate & gingerbread crème brûlée GFO
with berry gel and cinnamon shortbread

Sicilian lemon tart
with vanilla whipped meringue, lime gel and prosecco sorbet