

# Sunday

The  
**POST HOUSE**  
— BAR & GRILL —

## NIBBLES

<b>Nocellara olives</b> GF VG	7
<b>Charred wild garlic &amp; rosemary flatbread</b> GFO VGO with Maldon whipped balsamic butter, lemon & basil hummus	7
<b>Smoked paprika tortilla chips</b> 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

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

<b>Butchers Grill</b> 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	

<b>20oz Chateaubriand (Perfect to share between two)</b> 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.	

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

## SIDES

<b>Mature cheddar &amp; chive baked mash</b> GFO VGO	6
<b>Mac &amp; Cheese with slow braised feather blade of beef</b>	7.5
<b>Triple cooked hand cut chips</b> GFO VG	5
<b>Skin on French fries</b> GFO VG	5
<b>Champagne battered onion rings</b> GFO VGO	5
<b>Seasonal buttered greens</b> GF VGO	6
<b>Mini-Asian salad</b> GFO VGO	5
<b>Baby Caesar salad</b> GFO	5
<b>Garlic &amp; rosemary flatbread</b> GFO VGO	6
<b>add cheese</b>	1
<b>Salt &amp; pepper fries with sticky soy glaze</b> GFO VG	6
<b>Truffle &amp; parmesan fries</b> GFO	6
<b>Chilli &amp; garlic king prawns</b> 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

<b>Wild mushroom &amp; thyme soup</b> GFO VGO with Madeira cream, truffle oil, toasted rosemary & garlic focaccia
<b>Heritage tomato &amp; red onion bruschetta</b> GFO VGO with grilled goats' cheese, basil oil, wild rocket & balsamic salad
<b>North Atlantic prawn cocktail</b> GFO with baby gem, sun blushed tomatoes, charred ciabatta, smoked paprika & lemon aioli
<b>Duck &amp; port parfait</b> GFO with black cherry & red onion chutney and toasted ciabatta
<b>Buffalo fried chicken</b> GFO with wild rocket & balsamic salad, Staffordshire blue cheese & chive dip

## MAIN COURSE

<b>Pan fried chicken supreme</b> GFO with truffle mash, seasonal greens, wild mushroom, cognac & Dijon cream sauce
<b>Champagne battered haddock fillet</b> GF with triple cooked hand cut chips, minted garden peas, charred lemon, wild garlic & pickled gherkin aioli
<b>Black angus beef burger</b> GFO on a brioche bun with pepper jack cheese, crisp bacon, jalapenos, tomato, lettuce, skin on French fries and smoked BBQ mayonnaise
<b>Baked gnocchi Sorrentina</b> GFO with buffalo mozzarella, ricotta, parmesan, sun blushed tomato, basil and roasted Marconi peppers (Add chicken breast 5 or king prawns 6)
<b>South Indian vegetable curry</b> 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)
<b>Herb crusted cod loin</b> 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

<b>Mixed roast</b> GFO (5 supplement) with sirloin of beef cooked pink, golden roast turkey breast, slow roast belly pork and marrow & malbec jus
<b>Slow braised lamb shank (5 Supplement)</b> with mint & rosemary gravy
<b>Prime sirloin of beef</b> GFO (3 supplement) cooked pink with marrow & malbec jus
<b>Golden roast turkey breast</b> GFO with cranberry & thyme pan gravy
<b>Slow roast belly pork</b> GFO with apple & cider jus

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

<b>Sunday Roast Sharing Board @ The Post House</b> (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

<b>Garlic &amp; paprika roast potatoes</b> GF
<b>Baked cauliflower cheese &amp; chive</b> GFO
<b>Seasonal buttered vegetables</b> GF VGO
<b>Pancetta wrapped chipolata sausages</b>

## DESSERTS

<b>Sticky fudge brownie</b> GFO VGO with milk chocolate whiskey sauce and salted caramel ice cream
<b>Chocolate orange cheesecake</b> GFO VGO with vanilla pod ice cream and blood orange coulis
<b>British cheese selection</b> GFO (4 Supplement) black bomber cheddar, Staffordshire blue, vintage red Leicester with mixed crackers, caramelised red onion marmalade, celery and grapes
<b>White chocolate &amp; gingerbread crème brûlée</b> GFO with berry gel and cinnamon shortbread
<b>Sicilian lemon tart</b> with vanilla whipped meringue, lime gel and prosecco sorbet