



Valentines

MENU

a The
POST HOUSE
— BAR & GRILL —

THURSDAY 12TH - 2 COURSES FROM 24.5 / 3 COURSES FROM 29.5

FRIDAY 13TH - 2 COURSES FROM 29.5 / 3 COURSES FROM 34.5

SATURDAY 14TH - 2 COURSES FROM 34.5 / 3 COURSES FROM 39.5

TO START

Pan fried tiger prawns GFO

with baby gem, sun blushed tomatoes, toasted focaccia,
smoked paprika & lemon aioli

Tempura crispy beef GFO

with Asian string vegetables, soy, chilli, honey & sesame glaze

Sun blushed tomato & mozzarella arancini GFO

with rocket & balsamic salad, chilli, basil & lime mayonnaise

Panko breaded fried chicken GFO

with buffalo sauce, Staffordshire blue cheese & chive dip and baby watercress

MAIN COURSE

8oz Sirloin steak GFO

with triple cooked hand cut chips, roasted plum tomato, wild garlic
& thyme mushroom and shaved parmesan & rocket salad
Upgrade your steak - 10oz Ribeye 7, 16oz Porterhouse 9, 8oz Fillet 10

Pan fried salmon fillet GFO

with confit tomato, lemon & basil pesto potato cake, tender stem,
charred asparagus, wild garlic, shallot & chardonnay cream

Nduja & chicken fettuccine alfredo

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

Slow roast belly pork GFO

with bubble crackling, truffle mash, cauliflower purée,
black pudding, apple, cider & sage pan gravy

Thai red chicken skewer GFO VGO

with sticky coconut jasmine rice, Asian string salad,
shrimp crackers and curry sauce

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 or King prawns



DESSERTS

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

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

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

British cheeses GFO (5 supplement)
Black bomber cheddar, Staffordshire blue, vintage red
Leicester, Somerset brie with artisan crackers, caramelised
red onion marmalade, celery and grapes

STEAK SAUCES 3

Green peppercorn & Whiskey cream
Staffordshire blue cheese sauce
Wild mushroom, cognac, Dijon & thyme cream
Tarragon & lemon butter sauce
Marrow & malbec jus
Chimichurri

ANY 3 SIDES 15

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 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