

Mother's Day

The
POST HOUSE
— BAR & GRILL —

2 COURSES FROM 34.50 OR 3 COURSES FROM 39.50

NIBBLES

Nocellara olives GF VG 7

Charred wild garlic & rosemary flatbread GFO VGO 7
with Maldon whipped balsamic butter,
lemon & basil hummus

STARTERS

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

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

Panko breaded fried chicken GFO
with buffalo sauce, Staffordshire blue cheese & chive
dip and baby watercress

MAINS

Pan fried salmon fillet GF
with confit tomato, lemon & basil pesto potato cake, tender stem,
charred asparagus, wild garlic, shallot & chardonnay cream

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

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

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

Baked gnocchi Sorrentina GFO
with buffalo mozzarella, ricotta, parmesan, sun blushed
tomato, basil, roasted Marconi peppers, toasted wild garlic
& rosemary flatbread
Add chicken breast or king prawns

Black angus beef burger GFO VGO
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

8oz Sirloin steak
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

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 (4 supplement)
With sirloin of beef cooked pink, golden roast turke
breast, slow roast belly pork and marrow & malbec jus

Slow braised lamb shank GFO
With mint & rosemary gravy

Prime sirloin of beef GFO
Cooked pink with marrow & malbec jus

Golden roast turkey breast GFO
With cranberry & thyme pan gravy

Slow roast belly pork GFO
With apple and cider jus

Nut roast VGO
With truffle mash potato, seasonal greens,
roast potatoes, red onion & thyme gravy

ROAST SIDES

5 each or any 3 for 12

Garlic & paprika roast potatoes GF VG

Baked cauliflower cheese & chive GFO

Seasonal buttered vegetables GF VGO

Pancetta wrapped chipolata sausages

DESSERTS

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

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

Toffee apple crumble GFO
with Madagascar vanilla custard and rhubarb jam

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

British cheeses GFO (4 supplement)
Black bomber cheddar, Staffordshire blue, vintage red
Leicester, Somerset brie with artisan crackers, caramelised
red onion marmalade, celery and grapes

Please speak to your server when ordering regarding
any allergies or any dietary requirements.