

Weeknight

SET MENU

The POST HOUSE

— BAR & GRILL —

MONDAY – FRIDAY 4-8PM
1 COURSE, 19, 2 COURSES 25,
3 COURSES 29

NIBBLES

Nocellara olives GFO VG 7

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

STARTERS

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

Salt & pepper squid GFO
with Asian salad, red pepper & sun blushed tomato dip

Sun blushed tomato & mozzarella arancini GFO V
with rocket & balsamic salad, chilli, basil & lime mayonnaise

Tempura crispy beef GFO
with Asian string vegetables, soy, chilli, honey & sesame glaze

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

MAINS

8oz Rump steak GFO
with triple cooked hand cut chips, roasted plum tomato, wild garlic & thyme mushroom and shaved parmesan & rocket salad
Upgrade your steak –
8oz Sirloin 6 / 10oz Ribeye 8 / 16oz Porterhouse 10 / 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

Oven baked chicken supreme GFO
with garlic & thyme roasted carrot, truffle 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 vegetable & halloumi skewer GFO VGO
with sticky coconut jasmine rice, Asian salad, charred flatbread and curry sauce

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

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

Baked gnocchi Sorrentina GFO V
with buffalo mozzarella, ricotta, parmesan, sun blushed tomato, basil, roasted Marconi peppers, toasted wild garlic & rosemary flatbread

Add Chicken 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

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

Three scoops of ice cream or sorbet GFO VGO
(Please ask your server for our daily flavours)

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

GFO: GLUTEN FREE OPTION AVAILABLE VGO: VEGAN
VGO: VEGAN OPTION AVAILABLE V: VEGETARIAN
ASK YOUR SERVER TO SEE OUR ALLERGEN MATRIX

TERMS & CONDITIONS
FOOD ORDERS MUST BE PLACED WITH YOUR SERVER BY 8PM
TO QUALIFY FOR THE EARLY EVENING MENU