



FATHER'S DAY

THE POST HOUSE
BAR & GRILL

2 COURSES 32 - 3 COURSES 39



STARTERS

Chicken, chilli & lime bon bons GFO
with Asian vegetable salad, satay & lemongrass dip

Chargrilled lamb & mint koftas GFO
with pickled red onion, feta & oregano tzatziki

Wild garlic mushrooms GFO VGO
with chardonnay & thyme cream, baby rocket, parmesan and toasted sourdough bloomer

Sweet potato, chilli & coconut soup GFO VGO
with Thai basil oil, rosemary & garlic focaccia

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

SIGNATURE SIDES

- Salt & pepper halloumi fries GFO V** 7.5
with sticky soy & chilli glaze
- Sea salt & honey glazed sweet potato wedges GFO** 7
with wild garlic & chive aioli
- Baked white truffle mac & cheese V** 7.5
with rosemary & thyme crumb
- Salt & pepper skin on fries GFO VG** 7
with sticky soy & chilli glaze
- Truffle, parmesan & chive skin on French fries GFO** 6.5
- Thai chilli & garlic king prawns GF** 8.5
- Tender stem & sugar snaps GF V** 7.5
with goats' cheese & toasted cashews

CLASSIC SIDES

Any 3 for 12

- Triple cooked hand cut chips GFO VG** 5
- Skin on French fries GFO VG** 5
- Champagne battered onion rings GFO VGO** 5
- Mini-Asian salad GFO VGO** 5
- Baby Caesar salad GFO** 5
- Chargrilled wild garlic & thyme Lebanese flat bread GFO VGO** 5
Add mozzarella .50



THE ROAST

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

Mixed roast (3 supplement) GFO
with sirloin of beef cooked pink, golden roast turkey breast, slow roasted belly pork, marrow & malbec jus

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

Slow roasted lamb shoulder GFO
with rosemary & Redcurrant jus

Golden roast turkey breast GFO
with cranberry & thyme pan gravy

Slow roasted belly pork GFO
with apple and cider pan gravy

Nut Roast VGO
with truffle mash, Yorkshire pudding, seasonal greens, roast potatoes, red wine and thyme jus

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**



A COMPLIMENTARY
BEER OF YOUR
CHOICE FOR
ALL FATHERS

offer only valid when dining from the father's day menu

MAINS

8oz Picanha Steak GFO
A highly prized Brazilian cut from the top sirloin cap, renowned for its intense flavour, tender texture, and thick, buttery fat cap served with triple cooked hand cut chips, roasted plum tomato, wild garlic & thyme mushroom and shaved parmesan & rocket salad
Upgrade your steak - 8oz sirloin 4, 10oz Ribeye 7, 8oz Fillet 10

Steak Sauces 3 GFO
Green Peppercorn & Cognac, Staffordshire blue cheese, Malbec & Marrow, Bearnaise

Oven baked salmon fillet GFO
with pesto crushed baby potatoes, garden peas, wild garlic, samphire and crispy pancetta, tarragon & lemon cream sauce

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

Staffordshire angus beef GFO
with black bomber cheddar, crispy pancetta, wild garlic & chive aioli and skin on French fries

Tandoori vegetable tikka masala VGO GFO
with basmati rice, wild garlic & coriander naan bread, onion & tomato salad
Add chicken breast or King prawns

Pan fried chicken breast GFO
with truffle mash, buttered black kale, charred asparagus, Madeira & thyme cream sauce

Baked gnocchi VGO GFO
with roasted pepper & red chilli pesto, baked goats' cheese, shallot & wild garlic cream, rocket & parmesan salad
Add chicken breast or King prawns

DESSERTS

Passion fruit crème brulee GFO
with mango coulis and vanilla shortbread biscuit

Sicilian lemon sponge pudding
blueberry compote and Madagascan vanilla custard

Double chocolate chip brownie GFO VGO
with raspberry purée and white chocolate ice cream

Strawberries & cream cheesecake GFO
with rose champagne gel and clotted cream ice cream

British cheeses (3 supplement) GFO
with Black bomber cheddar, Staffordshire blue, somerset brie, artisan crackers, sticky red onion jam, celery & green grapes