

Main menu

The POST HOUSE

BAR & GRILL

NIBBLES

Any 2 nibble dishes for 11 (Perfect to share between two)

- Chargrilled Lebanese flat bread GFO VGO** 6
with smoked pepper hummus
- Gordal pitted olives GF VG** 6
served on crushed ice
- Sea salt & honey glazed sweet potato wedges GFO** 6
with wild garlic & chive aioli

TO SHARE

Any 3 sharing dishes for 24 (Perfect to share between two)

- Salt & pepper crispy beef GFO** 9.5
with sticky soy, chilli & sesame dip
- Smoked haddock, black bomber cheddar & chive fishcakes GFO** 9
with lemon & parsley tartare
- Chicken, chilli & lime bon bons GFO** 8.5
with satay & lemongrass dip
- Chargrilled lamb & mint koftas GFO** 9.5
with pickled red onion, feta & oregano tzatziki
- Thai King prawns GFO** 9.5
in chilli & coconut broth with prawn crackers
- Heritage tomato, red onion & basil crostini's GFO VGO** 8
with goats' cheese crumb

TO START

- Chicken, chorizo and roasted pepper parfait GFO** 9
with red onion & chilli jam and toasted flat bread
- Pan fried belly pork GFO** 9.5
with green peppercorn & cognac sauce, asparagus, confit cherry vine tomatoes
- Pan fried Atlantic scallops GFO** 15
with wasabi pea purée, rice noodles, sticky soy & chilli glaze
- Wild garlic mushrooms GFO VGO** 9
with chardonnay & thyme cream, baby rocket, parmesan and toasted sourdough bloomer
- Sweet potato, chilli & coconut soup GFO VGO** 8
with Thai basil oil, rosemary & garlic focaccia
- Crispy Peking shredded duck (To share between two)** 23
with Mandarin pancakes, cucumber, spring onion, hoisin & plum sauce

SALADS

- Caesar GFO** 14
with baby gem, heritage cherry tomatoes, garlic ciabatta croutons, crisp pancetta, shaved parmesan and Caesar dressing
- Asian GFO VGO** 14
with string vegetables, pickled pink ginger, red cabbage, pomegranate pearls, edamame beans, sugar snaps, pineapple, sesame, roasted cashew nuts and sticky soy & chilli sauce
- Grilled goats' cheese & potato salad VGO GFO** 15
with Maldon roasted jersey royal potatoes, Gordal pitted olives, pickled red onions, baby water cress, spinach, toasted cashews, oregano & lime pesto dressing
- Poke bowl GFO VG** 15
with sticky jasmine rice, cucumber, carrot, radish, edamame beans, pomegranate pearls, avocado, spring onion, sesame, soy & chilli dressing
- Salad Extras**
Add chicken breast 5, Korean cauliflower 5, belly pork 5, King prawns 6, halloumi 5, salmon fillet 7, tandoori chicken breast 6 or 6oz sirloin steak 9

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

MAIN COURSE

- Pan fried duck breast GFO** 32
with shredded duck croquette, potato gratin, roasted carrot purée, braised red cabbage, sticky plum & port sauce
- Seafood risotto GFO** 29
with Cornish crab meat, king prawns, Atlantic scallop, langoustine, lemon, parsley and Marlborough cream, with peas & charred asparagus spears
- Duo of lamb GFO** 32
with slow braised lamb shoulder, lamp rump, dauphinoise potatoes, braised shallots, snow pea purée, sticky redcurrant & thyme jus
- Chicken & halloumi skewer GFO** 25
with chilli & oregano fries, charred garlic pitta, Greek feta salad and tzatziki dip
- Sticky Chinese belly pork** 24
with egg fried rice, green peppers, spring onions, charred Pak choi, sesame, prawn crackers, sticky soy, chilli & honey sauce
- Chicken parmigiana GFO** 23
with sun blushed tomato, chilli & basil linguine, buffalo mozzarella and roasted cherry vine tomatoes - **Add wild garlic flatbread 3**
- Oven baked salmon fillet GFO** 24
with pesto crushed baby potatoes, garden peas, wild garlic, samphire and crispy pancetta, tarragon & lemon cream sauce
- Pan fried chicken supreme GFO** 23
with truffle mash, buttered black kale, charred asparagus, Madeira & thyme cream
- Champagne battered haddock fillet GFO** 19
with triple cooked hand cut chips, minted mushy peas, wild garlic & pickled gherkin aioli
- Halloumi & vegetable skewer GFO** 19
with chilli & oregano fries, charred garlic pitta, Greek feta salad and tzatziki dip
- Pad Thai VGO GFO** 18
Vermicelli rice noodles, ginger, spring onions, baby corn, red peppers, sugar snaps, coriander, lime, toasted cashews, sticky soy & chilli sauce
Add chicken breast 5, Belly pork 5, King prawns 6, Salmon fillet 7, Tandoori chicken breast 6 or 6oz sirloin steak 9
- Tandoori vegetable tikka masala VGO GFO** 18
with basmati rice, wild garlic & coriander naan bread, onion & tomato salad
Add chicken breast 5, King prawns 6 or Tandoori chicken breast 6
- Baked Goats cheese gnocchi VGO GFO** 18
with roasted peppers, red chilli pesto, shallot & garlic cream, chargrilled garlic flatbread, wild rocket, balsamic & parmesan salad
Add chicken breast 5, Belly pork 5, King prawns 6, Salmon fillet 7, Tandoori chicken breast 6 or 6oz sirloin steak 9

THE CHARGRILL

- 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. GFO**
- 8oz Flat iron** 26
extremely tender, well-marbled and flavourful cut from the top blade. Our chef recommends medium
 - 10oz Rump** 28
Lean, full-flavoured and firm in texture. Our chef recommends medium rare
 - 8oz Picanha** 30
A highly prized Brazilian cut from the top sirloin cap, renowned for its intense flavour, tender texture, and thick, buttery fat cap. Our chef recommends medium rare
 - 8oz Sirloin** 32
Lean profile with generous marbling cut from the short loin. Our chef recommends medium rare
 - 10oz Ribeye** 35
Succulent & flavoursome with extremely tender marbling. Our chef recommends medium
 - 8oz Fillet** 37
The most tender cut of steak. Our chef recommends rare

- Post House Mixed Grill GFO** 33
with Rump steak, gammon, lamb cutlet, pork chop, old English sausages, minted garden peas and free-range fried egg and a sauce of your choice

- 26oz Butchers block (To share between 2) GFO** 90
8oz Sirloin, 10oz Ribeye & 8oz Fillet served with Champagne battered onion rings, any two sides and any two sauces of your choice

- Steak Sauces GFO** 3
Green Peppercorn & Cognac, Staffordshire blue cheese, Malbec & marrow, Bearnaise

BURGERS

- All our burgers are served on sourdough buns with beef tomato baby gem lettuce, red onion, with skin on French fries or sweet potato wedges (2 supplement)**
- Staffordshire angus beef GFO** 19.5
with black bomber cheddar, crispy pancetta, wild garlic & chive aioli
 - Panko breaded chicken burger GFO** 19
with buffalo mozzarella, sun blushed tomato, basil & chilli sauce
 - Greek lamb burger GFO** 20
with grilled halloumi, oregano tzatziki and sticky chilli jam

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