

Sunday

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

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

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
- Chargrilled wild garlic & thyme Lebanese flat bread** GFO VGO 5.5
with mozzarella

12-8PM

1 COURSE 19 - 2 COURSES 25

3 COURSES 31

TO START

- Wild garlic mushrooms** GFO VGO
with chardonnay & thyme cream, baby rocket, parmesan and toasted sourdough bloomer
- Chicken, chorizo and roasted red pepper parfait** GFO
with red onion & chilli jam and toasted flat bread
- 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
- Chicken, chilli & lime bon bons** GFO
with Asian salad, satay & lemongrass dip

MAIN COURSE

- Pan fried chicken supreme** GFO
with truffle mash, buttered black kale, charred asparagus, Madeira & thyme cream
- Tandoori vegetable tikka masala** GFO VGO
with basmati rice, wild garlic & coriander naan bread, onion & tomato salad
Add chicken breast 5, King prawns 6 or Tandoori chicken breast 6
- Champagne battered haddock fillet** GFO
with triple cooked chips, minted mushy peas, wild garlic & pickled gherkin aioli
- Baked goats cheese gnocchi** VGO GFO
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
- Oven baked salmon fillet** GFO
with pesto crushed baby potatoes, garden peas, wild garlic, samphire and crisp pancetta, tarragon & lemon cream sauce

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** GFO (4 supplement)
with sirloin of beef cooked pink, golden roast turkey breast, slow roasted belly pork, marrow & malbec jus
- Prime sirloin of beef** GFO (3 supplement)
cooked pink with Marrow & malbec jus
- Slow braised lamb shoulder** GFO (3 supplement)
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

- Sunday Roast Sharing board** GFO 60
(Perfect to share between two) – Additional add ons 30pp
Prime sirloin of beef, slow roasted lamb shoulder, golden roast turkey breast, roast belly pork served with Yorkshire pudding, Cumberland & herb stuffing, roast potatoes, truffle mash, seasonal buttered vegetables, cauliflower cheese, pancetta wrapped chipolatas, marrow & malbec gravy
add any starter or dessert £5 each pp

SUNDAY ROAST SIDES

(5 each or 3 for 12)

- Garlic & paprika roast potatoes** GF
- Cauliflower cheese & chives** GFO
- Seasonal buttered vegetables** VGO
- Pancetta wrapped chipolata sausages**

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 VGO
with rose champagne gel and clotted cream ice cream
- British cheeses** GFO (3 supplement)
with Black bomber cheddar, Staffordshire blue, Somerset brie, artisan crackers, sticky red onion jam, celery & green grapes