

Weeknight menu

The
POST HOUSE
— BAR & GRILL —

MONDAY – FRIDAY

FROM 4PM

1 COURSE 19 – 2 COURSES 25 – 3 COURSES 31

STARTERS

Breaded whitebait

with baby cress salad, charred lemon, wild garlic & caper aioli

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

MAIN COURSE

6oz Sirloin steak GFO

with triple cooked hand cut chips, roasted plum tomato, wild garlic & thyme
mushroom and shaved parmesan & rocket salad

Upgrade your steak

10oz rump 4 / 8oz Picanha 5 / 8oz Sirloin 6 / 10oz Ribeye 8 / 8oz Fillet 10

Chicken parmigiana GFO

with sun blushed tomato, chilli & basil linguine,
buffalo mozzarella and roasted cherry vine tomatoes

Add wild garlic flatbread 3

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

Oven baked salmon fillet GFO

with pesto crushed baby potatoes, garden Peas, wild garlic, samphire and crispy
pancetta, tarragon & lemon cream sauce

Pad Thai VGO GFO

Vermicelli rice noodles, ginger, spring onions, baby corn, red peppers, sugar
snaps, coriander, lime, toasted cashews, sticky soy & chilli sauce

Add chicken breast or King prawns

Tandoori vegetable tikka masala VGO GFO

with basmati rice, wild garlic & coriander naan bread, onion & tomato salad

Add chicken breast or King prawns

Poke bowl GFO VG

with sticky white rice, cucumber, carrot, radish, edamame beans,
lotus, avocado, spring onion, sesame, soy & chilli dressing

Add chicken breast or King prawns

DESSERTS

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

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

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

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

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