Lunch

The POST HOUSE
BAR & GRILL

12-4PM MONDAY–FRIDAY
(EXCLUDING BANK HOLIDAYS)

1 COURSE 14 / 2 COURSES 20
3 COURSES 26

TO START

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

Hot honey chicken wings GFO
with blue cheese ranch and celery ribbon

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

Roasted heritage tomato & basil soup GFO VGO
with truffle cream and toasted rosemary & thyme focaccia

MAINS

Slow braised beef Staffordshire lobby GFO
with thyme roasted root vegetables, rustic bread and salted garlic butter

6oz Gammon steak GFO
with free range fried egg, garden peas, charred pineapple and triple cooked chips

Staffordshire Angus beef burger GFO
with black bomber cheddar, crispy pancetta, wild garlic & chive aioli served on a sourdough bun with beef tomato, baby gem lettuce, red onion, with skin on French fries or sweet potato wedges *(2 supplement)* and Asian slaw

Pan fried belly pork GFO
with pesto crushed baby potatoes, buttered sugar snap & spring peas, green peppercorn & cognac cream

6oz Sirloin steak GFO (6 supplement)
with triple cooked chips, roasted plum tomato, wild garlic & thyme mushroom, wild rocket, balsamic & shaved parmesan salad

Champagne battered haddock fillet GFO
with triple cooked chips, minted mushy peas, wild garlic & pickled gherkin aioli

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

Baked goats cheese gnocchi VGO GFO
with roasted peppers, red chilli pesto, shallot & garlic cream and chargrilled garlic flatbread

Truffle & wild mushroom tagliatelle VO
with Marlborough, lemon & thyme cream, crisp pancetta, shaved pecorino & rocket salad **(Add wild garlic flatbread 1)**
(Add chicken breast 3, belly pork 3, king prawns 3, Salmon fillet 5, 6oz sirloin steak 6)

DESSERTS

Bailey's crème brûlée GFO
with milk chocolate sauce, white chocolate shard and vanilla shortbread

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

Apple, pear & blackberry crumble
with Madagascan vanilla pod custard

CLASSIC SIDES Any 3 for 12

Triple cooked hand cut chips GFO VG	5.5
Skin on French fries GFO VG	5.5
Champagne battered onion rings GFO VGO	5.5
Mini-Asian salad GFO VGO	5.5
Baby Caesar salad GFO	5.5
Chargrilled wild garlic & thyme Lebanese flat bread GFO VGO	5
Chargrilled wild garlic & thyme Lebanese flat bread GFO VGO with mozzarella	5.5

SANDWICHES & WRAPS

All our sandwiches & wraps are served with skin on French fries or sweet potato wedges (2 supplement) & Asian slaw

Chargrilled sirloin steak GFO — 15
on toasted ciabatta with Staffordshire blue cheese, wild rocket and caramelised red onion chutney

Thai red chicken breast GFO — 12
chargrilled tortilla wrap, gem lettuce, tomato, pickled red onion and mint yoghurt

Champagne battered fish goujons GFO — 12
on toasted sourdough with baby gem, tomato and wild garlic aioli

Grilled goats cheese & roasted Mediterranean vegetables GFO VGO — 11
on chargrilled ciabatta with baby rocket and pesto dressing

SALADS

Caesar GFO — 11
with baby gem, heritage cherry tomatoes, garlic ciabatta croutons, crisp pancetta, shaved parmesan and Caesar dressing

Asian GFO VGO — 11
with string vegetables, pickled pink ginger, red cabbage, pomegranate pearls, edamame beans, sugar snaps, pineapple, sesame, roasted cashew nuts and sticky soy & chilli sauce

Poke bowl GFO VG — 11
with sticky jasmine rice, cucumber, carrot, radish, edamame beans, pomegranate pearls, avocado, spring onion, sesame, soy & chilli dressing

Salad Extras
Add chicken breast 3, Halloumi 3, Belly pork 3, Salmon fillet 5, Korean cauliflower 3, King prawns 4 or 6oz sirloin steak 6

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 — 27
Extremely tender, well-marbled and flavourful cut from the top blade. Our chef recommends medium

10oz Rump — 29
Lean, full-flavoured and firm in texture. Our chef recommends medium rare

8oz Picanha — 31
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 — 33
Lean profile with generous marbling cut from the short loin. Our chef recommends medium rare

10oz Ribeye — 36
Succulent & flavoursome with extremely tender marbling. Our chef recommends medium

8oz Fillet — 38
The most tender cut of steak. Our chef recommends rare

16oz T-bone steak — 39
A bone-in beef cut taken from the short loin of the cow with two different types of steak, sirloin with outer marbling and most tender fillet mignon – Chef recommends medium rare

Post House Mixed Grill GFO — 35
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

28oz Côte de boeuf (To share between 2) GFO — 80
A thick-cut, bone-in ribeye steak sourced from the rib primal of the cow with thick marbling throughout
– chef recommends minimum temperature of medium rare
served with champagne battered onion rings, any two sides and any two sauces of your choice

Steak Sauces GFO — 3.5
Green peppercorn & cognac, Staffordshire blue cheese, Malbec & marrow, Bearnaise

SIGNATURE SIDES

Salt & pepper halloumi fries GFO V — 8
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 — 7.5
with sticky soy & chilli glaze

Truffle, parmesan & chive skin on French fries GFO — 7

Thai chilli & garlic king prawns GF — 8.5

Tender stem & sugar snaps GF V — 7.5
with goats' cheese & toasted cashews

VG: VEGAN | VGO: VEGAN OPTION AVAILABLE | VO: VEGETARIAN OPTION AVAILABLE | GFO: GLUTEN FREE OPTION AVAILABLE
ASK YOUR SERVER TO SEE OUR ALLERGEN MATRIX * SUBJECT TO AVAILABILITY, EXCLUDING BANK HOLIDAYS