Set Menu

The POST HOUSE
BAR & GRILL

2 COURSES 30 – 3 COURSES 37.50

STARTERS

Chicken, chorizo and roasted red pepper parfait GFO
with red onion & chilli jam and toasted flat bread

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

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

Smoked haddock, black bomber cheddar & chive fishcakes GFO
with baby cress salad, lemon & parsley tartare

MAIN COURSE

Sticky Chinese belly pork
with egg fried rice, green peppers, spring onions, charred Pak choi,
sesame, prawn crackers, sticky soy, chilli & honey sauce

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

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,
chargrilled garlic flatbread, wild rocket, balsamic & parmesan salad
Add chicken breast or king prawns

8oz fillet steak GFO (10 supplement)
with triple cooked hand cut chips, roasted plum tomato, wild garlic & thyme mushroom
Steak Sauces 3 GFO
Green peppercorn & cognac, Staffordshire blue cheese, Malbec & marrow, Bearnaise

Staffordshire Angus beef burger GFO
with black bomber cheddar, crisp pancetta, wild garlic & chive aioli
and skin on French fries

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
with rose champagne gel and clotted cream ice cream

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

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



SIGNATURE SIDES

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

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 with mozzarella	5.5