Weeknight menu

The POST HOUSE
BAR & GRILL

MONDAY – FRIDAY*
*EXCLUDING FRIDAYS IN DECEMBER

FROM 4PM

1 COURSE 19 – 2 COURSES 25 – 3 COURSES 31

STARTERS

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

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

Korean fried belly pork
with Asian salad and gochujang & lime mayo

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 6 / 8oz Picanha 7 / 8oz Sirloin 8
10oz Ribeye 10 / 8oz Fillet 11 / 16oz T-Bone 12

Steak Sauces GFO 3.5 each
Green peppercorn & Cognac, Staffordshire blue cheese, Malbec & marrow, Bearnaise

Truffle & wild mushroom tagliatelle VO
with Marlborough, lemon & thyme cream, crisp pancetta, shaved pecorino & rocket salad
Add chicken or King prawns (Add wild garlic flatbread 1)

Champagne battered haddock fillet GFO
with triple cooked hand cut chips, caper & gherkin aioli, minted garden peas & charred lemon

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

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
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

Butter chicken curry GFO VO
with basmati coconut rice, wild garlic & coriander naan bread and mini poppadoms

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

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

SIGNATURE SIDES

Salt & pepper halloumi fries GFO V with sticky soy & chilli glaze	8
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	7.5
Truffle, parmesan & chive skin on French fries GFO	7
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	5.5
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

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