



The POST HOUSE

BAR & GRILL

NIBBLES

Baby Stuffed Piquante Peppers v
with cream cheese

3.5

Marinated Halkidiki Olives vg
with lemon, garlic & thyme marinade

3.5

Warm Rosemary Focaccia Bread vg
with olive oil, balsamic, hummus

5

TAPAS

1 plate 6 / 3 plates 15 / 4 plates 18

Sticky Soy Beef Strips
with sweet glaze, Asian slaw

Pulled BBQ Jackfruit vg
with cornflour tortilla chips, vegan cheese sauce

Honey Glazed Chicken & Chorizo Skewers
with smoked paprika dip

Butterflied King Prawns
with chilli & lime butter

Patatas Bravas vg
with smoked paprika, parsley

Spinach & Sweet Potato Croquettes vg
with chilli & avocado salsa

Teriyaki Belly Pork
with toasted cashew nuts

Breaded Whitebait
with lemon, garlic & chive aioli

Salt & Pepper Dusted Squid
with honey & soy dressing

Korean Spiced Meat Balls
with coconut cream

STARTERS

Soup of the Day v 5.5
with warm rosemary focaccia bread

Pan Seared Scallops 10.5
with pancetta crisp, pea & lemon purée

Sesame Panko Breaded Chicken Strips 7.5
with Asian slaw, chilli & lime crème fraîche

Staffordshire Gin & Beetroot Cured Salmon 7.5
with samphire, pickled vegetables,
pomegranate dressing

Chicken Liver Pâté 6.5
with toasted brioche, redcurrant & port chutney

Chilli & Lime Tofu vg 6.5
with chargrilled Mediterranean vegetables,
basil pistou

Pan-Fried Wild Mushrooms v 6.5
with toasted sourdough, Chardonnay cream

GRILL

Chargrilled 28 day dry-aged Aberdeen Angus, served
with baked garlic & thyme portobello mushroom, balsamic
cherry vine tomatoes and hand-cut goose fat chips

10oz / 283g Sirloin 24

8oz / 226g Bistro Rump 21

10oz / 283g Ribeye 26

8oz / 226g Fillet 28

24oz/ 680g Côte de Boeuf *to share*
with Béarnaise / Malbec & Marrow sauces

Add a steak sauce 4.5
Peppercorn / Béarnaise / Malbec & Marrow / Blue Cheese

VEGETARIAN & VEGAN

Pumpkin Ravioli v 13
sautéed in hazelnut butter with spinach, kale,
parmesan, sage crisp

Vine Tomato & Roasted Red Pepper Risotto v vgo 13
with goats' cheese mousse, basil cream

Beetroot & Goats' Cheese Gnocchi v 13.5
with baby spinach, yellow pepper, tarragon sauce

Falafel & Mediterranean Vegetable Skewers vg 15.5
with giant couscous, lime & herb dressing

MAINS

Seared Beef Fillet 23
slow braised shin with potato gratin,
charred asparagus, watercress purée,
Malbec & marrow sauce

Red Pepper & Herb Crusted Cod Loin 18
with chorizo, Mediterranean vegetables,
mixed beans

Pan-Fried Chicken Supreme 16.5
with truffle mash, heritage carrots,
garlic & white wine sauce

Balsamic & Orange Glazed Lamb Cutlets 18.5
with giant couscous, cherry vine tomatoes,
feta & basil salad

Schezuan Belly Pork 17
with sticky coconut rice, pak choi,
bubble crackling, peanut satay sauce

Baked Teriyaki Salmon 17
with soba noodles, pak choi,
seared stir-fried vegetables

Duck Breast 19.5
with sweet potato parmentier, celeriac
purée, baby corn, wilted spinach,
blackberry jus

Beer Battered Haddock 14.5
with hand cut chips, minted mushy peas

Chargrilled Tandoori Chicken Skewers 16.5
with coconut jasmine rice, warm chapatti
bread, mint, corriander & lime salad

BURGERS

All burgers are served in a glazed brioche bun,
with skin on French fries and coleslaw

Classic Angus Beef 15
with streaky bacon, Swiss cheese, lettuce,
tomato, dill pickle, spiced tomato chutney

Smoked BBQ Bourbon Beef 16.5
Aberdeen Angus steak patty, Swiss cheese,
lettuce, tomato, dill pickle, ranch dressing

Spiced Buttermilk Chicken 15
with lettuce, tomato, dill pickle,
chilli & avocado salsa

Chickpea & Mixed Bean vg 13
with pickled red cabbage, lettuce, tomato,
dill pickle, vegan cheese fondue,
topped with BBQ jackfruit

SIDES

Truffle & Grana Padano Fries

3.5

Mediterranean Vegetable Giant Couscous vg 3.5

Asparagus & Shaved Parmesan 5

Hand-cut Twice Cooked Chips

3.5

Seasonal Market Greens v

3.5

Mac & Cheese v 5

Loaded Fries with Jackfruit & Vegan Cheese Fondue vg 3.5

House Salad vg

3.5

Battered Onion Rings v 3.5

v: vegetarian vg: vegan vgo: vegan option available / Ask your server to see our allergen matrix / Gluten-free menu available on request