

GRADUATION MENU

2 COURSES £22.95 | 3 COURSES £28.95
INCLUDES A GLASS OF BUBBLES FOR THE GRADUATE

STARTERS

SOUP OF THE DAY (VG)
Baked Ciabatta

CAESAR SALAD
Cos Lettuce, Soda Croutons, Crispy Bacon, Parmesan
& Caesar Dressing (Add Home Smoked Chicken £4)

SALT & CHILLI SQUID
Napa Salad & Redcurrant Chilli Jam

SUGAR CURED PORK BELLY
Apple, Fennel Slaw, Maple & Soy Dressing

MAINS

CHICKEN STACK
Grilled Chicken Breast, Creamy Mash, Green Beans,
Crispy Onions & Peppered Sauce

STEAK FRITES
8oz Flat Iron Steak, Parmesan Truffle Fries, Garlic Butter,
Rocket Salad & Peppered Sauce (£5 Supplement)

FISH & CHIPS
Beer Battered Haddock, Chunky Chips, Mushy Peas & Tartare Sauce

CONFIT DUCK LEG
Garlic Crushed Baby Potatoes, Tenderstem Broccoli & Jus

SPINACH & RICOTTA CANNELLINI (V)
Marinara, Bechamel, Grilled Sourdough,
Heritage Tomato & Cucumber Salad

DESSERTS

CARAMEL CHOCOLATE BROWNIE CHEESECAKE
Mixed Berry Compôte & Chantilly Cream

STICKY TOFFEE PUDDING
Vanilla Ice Cream & Toffee Sauce

CARROT CAKE SLICE
Vanilla Icing, Candied Walnuts & Whipped Cream

Vegetarian (V) | Vegetarian Option (VO) | Vegan (VG)

Please notify us of any allergies or dietary requirements when ordering. A discretionary service charge of 10% will be applied to tables of 6 or more.

POST HOUSE

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