



THE POST HORN

Starters, Sides & Sharers

Garlic and herb Ciabatta with mozzarella and Cheddar (v) (T)	4.95
Jersey hand cut chips (ve)	3.75
Add mozzarella and Cheddar (v)	1.25
Add chip shop curry sauce (v)	1.50
Dirty chips; topped with beef chilli and melted mozzarella and Cheddar (T)	6.50
Liberation ale-battered onion rings (v)	3.50
Fried chicken wings, celery, blue cheese dip (T)	regular 7.95 / large 12.50
<i>Choose your sauce – Buffalo hot sauce, Korean BBQ or Liberation IPA BBQ</i>	
Veggie baked nachos (v) (T)	regular 5.95 / large 9.50
<i>Tortilla chips, mozzarella and Cheddar cheese, jalapenos, tomato salsa, guacamole, sour cream</i>	
Add beef chilli	1.75

Mains

Liberation ale-battered fish and chips, garden peas, tartare sauce (T)	11.25
Chicken, button mushrooms, thyme & cider pie, seasonal vegetables, your choice of mash or chips (T)	10.95
Jersey beef burger, Cheddar cheese, brioche bun, Dijon mayo, burger relish, hand cut chips (T)	10.95
Add smoked streaky bacon	1.00
<i>Try pairing this with our award winning Liberation IPA</i>	
Veggie bean burger, Cheddar cheese, baby gem, burger relish, hand cut chips (vo) (T)	9.50
Peri Peri chicken burger, Cheddar cheese, BBQ sauce, brioche bun, hand cut chips (T)	10.50
Add smoked streaky bacon	1.00
Three cheese Macaroni cheese with garlic and herb ciabatta (v)	10.50
Beef chilli con carne, rice, tortilla chips, sour cream, guacamole (T)	10.95
10oz Dingley Dell gammon steak, chips, Happy Hens free range eggs, garden peas	11.95
Prime 8oz sirloin steak, chips, grilled tomato, garden peas, onion rings, peppercorn sauce	17.95

Please take a look at our boards for daily market specials!



Lunchtimes

Sandwiches - Served on white or granary bloomer

Add Jersey hand cut chips	1.75
Liberation Ale battered fish fingers, tartare sauce, shredded lettuce (T)	7.95
Tuna mayonnaise, cucumber, red onion, lettuce (T)	6.50
Cheddar cheese, celery, sticky onion pickle (v) (T)	5.75
The Post Horn BLT, smoked bacon, beef tomato, lettuce leaves & guacamole on toasted white bread with slaw and jalapenos	7.25
<i>Make it a triple decker and add grilled chicken</i>	2.75
Seared steak ciabatta, minute steak, sweet chilli mayo, mixed leaves, tomato, balsamic red onions	9.95
Scampi po' boy, ciabatta, scampi, iceberg lettuce, tomatoes, dill pickle & Louisiana dressing	8.75

Oven Baked Jacket Potatoes

Traditional prawn cocktail with Marie Rose sauce	8.75
Melted cheese & beans	7.25
Tuna mayonnaise	7.50
Beef chilli	8.25
add cheese	1.25

Toasted Paninis

Add Jersey hand cut chips	1.75
Grilled chicken breast, streaky bacon, mozzarella and Cheddar (T)	8.95
Tomato Mozzarella & Cheddar with Pesto (v)	8.50
Tuna, red onion, mozzarella and Cheddar (T)	8.25



Puddings

Triple chocolate brownie, toffee popcorn, Jersey salted caramel ice cream (v)	5.95
Sticky toffee pudding and Jersey salted caramel ice cream (v)	5.95
Selection of Jersey ice cream and sorbet (v) per scoop	1.50

Red Wine

The Paddock Shiraz <i>Murray Darling, Australia - red berries and peppery spice</i>	Bottle 17.00 250ml 6.15 175ml 4.45
San Abello Merlot <i>Central Valley, Chile - smooth with plum and coffee notes</i>	Bottle 19.00 250ml 6.85 175ml 5.00
Valdivieso Pinot Noir <i>Aconcagua Valley, Chile - cherries and raspberries</i>	Bottle 21.00 250ml 7.60 175ml 5.50

Our Favourite

Oscuro Mendoza Malbec <i>Mendoza, Argentina - juicy plum and blackberry</i>	Bottle 22.00 250ml 7.95 175ml 5.75
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Rosé Wine

La Maglia Rosa Pinot Grigio Blush <i>Veneto, Italy - light with red fruit flavours</i>	Bottle 17.00 250ml 6.15 175ml 4.45
The Bulletin Zinfandel Rose <i>California, USA - raspberry and watermelon</i>	Bottle 18.00 250ml 6.50 175ml 4.75

White Wine

The Paddock Chardonnay <i>South Eastern Australia - juicy peach and tropical fruit</i>	Bottle 17.00 250ml 6.15 175ml 4.45
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Our Favourite

San Abello Sauvignon Blanc <i>Central Valley, Chile - gooseberries and lime</i>	Bottle 19.00 250ml 6.85 175ml 5.00
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La Maglia Rosa Pinot Grigio IGT Provincia di Pavia <i>Campania, Italy - crisp, fruity and floral</i>	Bottle 19.00 250ml 6.85 175ml 5.00
Cap Cette Picpoul de Pinet <i>Languedoc-Roussillon, France - grapefruit, lemon and lime</i>	Bottle 20.00 250ml 7.20 175ml 5.25

Sparkling Wine

Vitelli Prosecco NV <i>Veneto, Italy - citrus, elderflower and apple</i>	200ml 6.50
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Allergen Info

(v) Veggie friendly (ve) Vegan friendly - Gluten friendly option on request.

Please always inform a member of our team of any allergies before placing your order, as not all ingredients can be listed. Detailed allergen information is available upon request.

Our fish dishes may contain small bones, please take care. We cannot guarantee the total absence of allergens in our dishes.



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