

THE
POST
HORN

FATHER'S DAY

Aperitifs

Bloody Mary / Hugo's Royale Spritz / Margarita

Starters & Lighter Options

Pork rillettes, beer pickles, strong mustard, buttered toast

Green pea, mint and coconut soup, sourdough focaccia (ve)

Tomato bruschetta, garlic sourdough, olive tapenade, basil, pickled shallots (ve)

Vietnamese crispy squid salad, loads of herbs, lime, chilli and ginger dressing

Two Course 29 / Three Course 35

The Great British Roast

Topside of Hereford and Angus beef (served medium-rare), horseradish sauce

Roast pork loin, crackling and apple sauce

Roast chicken, sage and onion sausage stuffing, bread sauce

Trio of roasted meats, with all the trimmings

Roasted butternut squash, lentil and kale Wellington, mushroom gravy (ve)

Pub Classics

Beer-battered fish and chips, tartare sauce, minted peas or curry sauce

Classic cheeseburger, Monterey Jack, tomato relish, Dijon mayo, pickles, skin-on fries

Pork sausage and mash, onion gravy, spring greens, beer-battered onion rings

Post Horn Pies

Proper pies made with love

Each served with buttered mash, proper mushy peas and bottomless gravy

Post master - beef shin and Liberation ale

Mail carrier - butternut squash, kale and chickpeas (v)

First class - chicken, leek and bacon

Daily delivery - curried smoked haddock and prawn

Sides

Cauliflower cheese, thyme crumb (v) 5

Thick-cut chips or skin-on fries (ve) 5.1

Beer-battered onion rings 4.7

Roast potatoes, aioli, crispy onions (v) 4.5

Seasonal greens, garlic herb butter (v) 5.5

Garlic buttered ciabatta / with cheese (v) 4.5/6.5

Puddings

Sticky date and toffee pudding, butterscotch sauce, vanilla ice cream (v)
Rhubarb and Bramley apple crumble, vanilla custard or ice cream (v) (veo)
Dark chocolate and pecan brownie, toffee popcorn, salted honey ice cream (v) (veo)

Nearly Full?

Three little Biscoff doughnuts (ve) 4.5
Two scoops of ice cream or sorbet, with Rossini wafer curls (v) (veo) 4.7
Affogato; vanilla ice cream, illy espresso, little biscuits (v) 5.9

Food For Thought: 50p from every sale of this dish will be donated to the Healing Waves charity



Healing Waves charity enables local individuals with a physical or mental disability to access the ocean in a safe way

Tea & Coffee

We have a wide selection of hot drinks – please ask to see the full menu

After Drinks

A few of our favourites:
Tiramisu Espresso Martini
Irish Coffee
Negroni

You can find the full selection of cocktails, brandies, whiskies, rums and liqueurs in our drinks menu

Our Food Ethos

Our ethos is simple: to source quality, seasonal British produce that is sustainable, traceable and local wherever possible - creating consistent and innovative menus that offer great value that exceeds expectations.

Cooking everything from scratch, we work with passionate suppliers who care as much about quality, provenance and sustainability as we do.

liberationgroup.com/suppliers-producers



Team Rewards - Please note we will add an optional 10% team reward to your bill and be assured 100% will be shared with today's team.

(v) Vegetarian, (ve) Vegan, (veo) Vegan option available on request. Ask for gluten-free options.

Allergen Info -Please inform us of any allergies before placing your order. We cannot guarantee the absence of all allergens.

Scan the QR code for detailed allergy and calorie information.