

DINNER MENU

TO START

Basket of bread	3.25	Mixed olives	3.25
A selection of fine breads for two to share, served with an olive oil & balsamic dip		A selection of succulent marinated olives to share	
Garlic bread ⑤		Soup of the day	3.75
Ciabatta bread topped with melted garlic butter	3.10	Homemade soup served with ciabatta bread	
Add mozzarella	3.75	Mini fish cakes	4.65
Goat cheese salad ⑤		Our own recipe fish cakes fried in Japanese panko breadcrumbs and served with tartare sauce	
Warm goats cheese served with a beetroot and cardamon chutney and dressed mixed leaves	4.95	Tiger prawn & crab spaghettini	9.95
Smoked haddock risotto	7.50	Spaghettini pasta with tiger prawns, crab, chili, ginger and garlic	
Creamy rich arborio rice with flakes of smoked haddock		Smoked salmon and crayfish salad	5.50
Chicken liver parfait	5.35	Scottish smoked salmon, tender crayfish tails and mixed salad leaves tossed in lemon oil	
Silky smooth pate with toasted brioche and chutney		Squid rings	5.45
Oriental platter	12.95	Tender rings of squid in seasoned flour, deep fried and served with a lemon mayonnaise	
Thai fish cakes, vegetable spring rolls, squid rings, filo prawns and malayan chicken skewers served with sweet chilli and hoisin dips. Enough for two to share		Smoked duck and walnut salad	5.50
		Sliced smoked duck breast served on a mixed leaf and walnut salad with a red onion dressing	

STEAKS AND GRILLS

Our steaks are prime Charolais beef aged for at least 14 days for tenderness and full flavour

Fillet of beef	19.75	South downs lamb cutlets	15.95
Ribeye of beef	16.95	Free range godstone chicken breast	10.95
All above served with tomato, mushrooms, thick cut chips and your choice of either peppercorn, bearnaise, mushroom or red wine sauce			
POST burger	10.50	Calves liver and bacon	13.50
Our own recipe burger made from minced rump steak in ciabatta bread with beef tomato, lettuce and mayonnaise. Served with fries, onion rings and coleslaw.		Pan fried calves liver and Denhay bacon with creamy mash and rioja gravy	
Add Cheddar cheese & bacon	1.50	Sausage and mash	9.95
		Our own recipe pork sausages, creamy mash potato and rich onion gravy	

FISH

Fish and chips Fresh haddock in batter with chips and tartare sauce	10.95	Fish of the day Served with olive crushed potatoes, salad and tomato salsa	12.75
Cod with chorizo, potato and spinach Roasted fillet of cod with fried potatoes, chorizo and spinach	13.95	Homemade fish cakes Our own recipe fish cakes in panko breadcrumbs, deep fried served with tartare sauce	9.95
Herb-crusted salmon fillet with red onion & walnut dressing served with crushed olive potatoes	11.95		

PASTA AND RISOTTO

Chicken and mushroom risotto Roasted free range chicken breast on a bed of rocket and button mushroom risotto	10.25	Pasta al forno Penne pasta with chicken, Stilton, goats cheese, broccoli and peppers in a light cream sauce baked in our stone oven	9.50
Smoked haddock risotto Creamy rich arborio rice with flakes of smoked haddock	10.25	Ravioli pasta with saffron sauce ⑤ Pasta stuffed with cepe mushrooms in a light saffron sauce	9.45
Tiger prawn & crab spaghetti Spaghetti pasta with tiger prawns, crab, chili, ginger and garlic	13.95	Mushroom risotto ⑤ Creamy rich arborio rice with button mushrooms in a light saffron sauce	7.25

SIDES AND SALADS

Broccoli With a light herb and parmesan crust	4.25	Mixed salad Mixed leaves salad with tomato, onion and peppers	4.25
House-made creamy mashed potato	2.95	Rocket, lemon and parmesan salad	4.25
Chips	2.95	Tomato and onion salad	3.25
Sauteed spinach	2.95	Smoked salmon and crayfish salad Scottish smoked salmon and tender crayfish tails with mixed leaves and lemon oil	8.25
Fresh vegetables	4.50		

⑤ Represents our vegetarian options if you require our gluten free menu please ask your server

Nuts may be present in all our dishes

Please inform the manager of any food allergies on arrival

An optional 10% service charge is recommended

We will add this to your bill unless you would like to apply a different level of service charge or remove it