



## À LA CARTE MENU

### Aperitifs

TWP gin & tonic, blood orange, sage, mint, fever tree tonic **£7**

Seasonal fizz, cassis, blackberries **£8**

### Small plates

Sourdough bread loaf, olive oil, balsamic, TWP butter, green olives **£6**

Crispy whitebait, chipotle mayo, lemon **£6**

Cured meats, semi dried tomatoes, hummus, grissini **£6**

### Starters

Pig @ the post – piggy nibbles, cider shot, apple & rosemary sauce **£10**

Gin cured salmon, yuzo, lotus root, celeriac remoulade, caviar **£9**

Various beets, sheep curd, granny smith apple, sorrel, pickled blackberries **£8.5**

Smoked haddock chowder, torched corn, Koffman potatoes, bantam egg, curry oil **£9**

### Mains

Slow cooked pork, hand dived scallops, pak choi, carrot & star anise, hoi sin, sesame **£23**

Celebration of beef – fillet, cheek, burnt ends, braised beef potato cake, truffled pumpkin **£29**

Lamb burger, Monterey jack, gem, yoghurt, slaw, sea salted chips **£16.5**

Crispy monkfish scampi, seabass, red mullet, white crab meat,  
linguine, squid ink wafer, samphire **£24**

Aged rib eye steak, portobello mushroom, roasted cherry tomatoes,  
chunky chips, black garlic ketchup **£26**

Roasted Cod, tandoori cauliflower, lentil dhal, golden raisins, coconut, bhaji **£20**

Rosemary semolina gnocchi, roasted squash, pumpkin seeds **£16.5**

### Sides

Cornish sea salted chunky chips, black garlic ketchup **£4**

Truffle roasted Koffman potatoes, crispy onions **£4**

Chilli fried sprouting broccoli, samphire, spring onions **£4**

Allergens & dietary requirements- please inform a member of the team if you have any requirements. Please be aware that all 14 allergens are used within the kitchen, whilst we cannot fully guarantee zero cross contamination, we will do our utmost to avoid it.



# **THE WHITE POST**

## **Tasting menu**

**£50 per head £75 with matching drinks flight**

**Chefs' bouche & beer**  
*Estrella Damn*

**Pork belly, pak choi, spiced carrot, star anise, hoi sin**  
*Petit Papillion rose*

**Gin cured salmon, yuzo, lotus root, celeriac remoulade, caviar**  
*TWP gin, Fever Tree tonic*

**Various beets, sheep curd, granny smith apple, sorrel, pickled blackberries**  
*Picpoul de pinet*

**Beef fillet, burnt ends, beef cheek, potato cake, truffled pumpkin**  
*Malbec, Argentina*

**Apple cake, vanilla ice cream, caramel**  
*Baby Guinness*

**Tropical fruit**  
*Mini Porn star martini*

***Add cheese to share £10***

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# **THE WHITE POST**

## **Vegetarian tasting menu**

**£50 per head £75 with matching drinks flight**

**Chefs' bouche & beer**  
*Estrella Damn*

**Warm salad of truffle crushed potatoes, bantam egg, sprouting broccoli**  
*Petit Papillion rose*

**Tandoori cauliflower, lentil dhal, golden raisins, coriander**  
*TWP gin, Fever Tree tonic*

**Various beets, sheep curd, granny smith apple, sorrel, pickled blackberries**  
*Picpoul de pinet*

**Rosemary semolina gnocchi, roasted squash, seeds**  
*Sauvignon blanc, Marlborough*

**Apple cake, vanilla ice cream, caramel**  
*Baby Guinness*

**Tropical fruit**  
*Mini Porn star martini*

***Add cheese to share £10***

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# **THE WHITE POST**

## **TWP Little people menu (suggested 10yrs & under)**

**Most of the team here at TWP have children & know how sometimes what they want is what they want, so we can slim down dishes off our main menu just ask.**

### **2 Courses £12**

#### **To start**

**Roasted Cod, buttered vegetables, mini roasted potatoes  
Pasta, cheese sauce  
Jumbo fishfinger, chunky chips, peas  
Steak & chips - £2 supplement charge  
Lamb burger, slaw, chunky chips**

#### **To finish**

**Choc brownie, clotted cream ice cream  
2 scoops of ice cream  
Tropical fruit sundae, roasted coconut**

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## **Puddings**

Tropical fruit- mango pannacotta, iced passion fruit & mango, passion fruit jelly, roasted pineapple, coriander, coconut meringue **£8**

*Pornstar martini £9*

Sticky toffee pudding, banana, honeycomb ice cream, toffee sauce **£8**

*Lafage Maury Grenat £6*

Affogato- shot of espresso, clotted cream ice cream, Amaretti biscuits, fudge pieces **£6.50**

*Add a liqueur of your choice for £2.5*

Cappuccino crème brulee, chocolate ganache, hazelnut ice cream, shortbread crumb **£8**

*Espresso Martini £9*

Regional cheese - Twanger cheddar, St Endellion brie, Michaels Mount, Solstice, IOW blue, Damson jelly, chutney **£12**

*Quinta do vallado port, Portugal £6*

Ice creams & sorbets **£2** per scoop please ask for today's offering

**End the night with a Espresso Martini £9**

### **Teas – coffees – Infusions**

*Served with mini White Post treats*

Teapigs tea- English breakfast, earl grey, peppermint, superfruit **£3.5**

Cafetiere of caffeinated or decaffeinated coffee **£3.8**

Espresso **£3.8**

Double Espresso **£4.1**

Liqueur Coffee **£7**



## SAMPLE SUNDAY LUNCH

### TO START

Chicken liver parfait, pears, pear membrillo, gingerbread sippets, brioche  
**£7.5**

Salad of Devon crab, pomelo, lotus root, Japanese radish, Yuzu pearls  
**£7.5**

Leek & potato soup, blue cheese beignets, seeded bread, locally made butter  
**£7**

### TO FOLLOW

TWP Sunday meat board- matured beef rump, pork belly, thyme roasted chicken breast, pork & herb stuffing, roast potatoes, parsnips & carrots, Yorkshire pudding, broccoli & cauliflower cheese, slow cooked red cabbage, proper gravy, horseradish, apple & rosemary sauce

**£18 (per person)**

Sea bass, roasted prawns, pink fir apple potatoes, samphire, tarragon butter sauce  
**£18**

Apricot, goats cheese & nut roast, warm tomato dressing  
**£16**

### CHILDREN

Starters & puddings charged at half price  
(12 & under)

Kids roast (beef, chicken, or pork)  
**£8**

Pasta, cheddar cheese sauce  
**£8**

Chunky fish finger, chips, peas  
**£8**

### TO FINISH

Affogato- clotted cream ice cream, shot of espresso, Amaretti biscuits, fudge pieces  
**£6.5**

Sticky toffee pudding & banana sundae, honeycomb ice cream, honeycomb  
**£7.5**

Chocolate- brownie, cremeux, popping candy, Oreo crumb, blood orange sorbet  
**£7.5**

Rhubarb, ginger & apple crumble, vanilla ice cream, custard  
**£7.5**

Regional cheese, chutney  
**£10**

Coffee or Tea, TWP fudge  
**£3**

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# SET LUNCH MENU

## Starters

Salad of blue cheese, apple, ham, granola

Monkfish scampi, cherry tomato compote, chilli

Today's soup, warm bread, TWP butter

## Mains

Pork fillet saltimbocca, sprouting broccoli, Koffman potatoes, pumpkin

Seabass, herb semolina gnocchi, samphire, seaweed

Tandoori cauliflower, lentil dhal, golden raisins, coriander, coconut, bhaji

## Puddings

Affogato- shot of espresso, vanilla ice cream, Amaretti biscuits, fudge pieces

*Add a liqueur of your choice for £2.5*

Apple cake, vanilla ice cream, caramel

Regional cheese

**2 courses £18**

**3 courses £24**

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