



Aperitifs

Seasonal fizz – Prosecco, strawberry, mint	£8
TWP gin – Wild flowers, lime & fever tree tonic	£7

Small Plates

Rustic bread, olive oil, balsamic, TWP butter	£5
Pulled spiced pork belly fritters, granny smith apple	£6
TWP mini chicken & leek pie, bacon jam, black garlic ketchup	£6
Crayfish tacos, mango & chilli salsa	£6

Starters

Pig @ the post - piggy nibbles, cider shot	£10
Cured salmon, salmon maki, yuzu, wasabi, lotus root, nori	£10
IOW tomatoes, asparagus, sheep curd, tomato water, balsamic, pumpkin seeds	£9
Cornish Scallops, sweetcorn puree, chorizo, succotash, endive	£12
Coronation chicken terrine, apricots, fine beans, peanuts, curry mayo, brioche	£9

Mains

Celebration of beef - fillet, short rib, smoked brisket, cheek, beef potato cake, truffled celeriac	£30
Duck breast, confit leg bon bon, choy sum, carrot, star anise, hoi sin, sesame	£24
Tandoori cauliflower, paneer, dhal, golden raisins, coconut broth, crispy aubergine	£17
Roasted hake, asparagus, chive butter sauce, Old Winchester cheese, pea & wild leek risotto	£23
Aged sirloin steak, portobello mushroom, tomato, chips, black garlic ketchup, onion rings	£26

Pub classics

TWP Beef burger, bacon jam, cheese, chips, slaw	£16
Sausage shed sausages, creamed mash, onion marmalade	£14
Steak & ale pie, greens, brown sauce, chips 'n' gravy	£15
Monkfish scampi, crushed peas, tartare sauce, chips	£16

Sides

Seasonal greens / Chips, black garlic ketchup / Creamed mash, chive oil / House salad	£4
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Puddings

Lemon posset, raspberries, pink peppercorn meringue, ginger biscuit crumb	£7
Sticky toffee pudding, banana, honeycomb ice cream, toffee sauce	£8
Chocolate fondant, hazelnut ice cream, popcorn, pretzel, chocolate popping candy	£8
Strawberry & custard tart, strawberry ice cream, basil, strawberry glass	£8
Regional cheese, Damson plum membrillo, artisan biscuits	£12
Affogato - shot of espresso, vanilla ice cream, amaretti biscuits, fudge <i>(add a liqueur of your choice for £2)</i>	£7
Ice creams & sorbets <i>(please ask for today's offering)</i>	£2

Stickies & digestifs

Espresso martini	£9
Sauternes - <i>wild honey aromas, flavours of apricot</i>	£6
Eclat - <i>Honeyed grapefruit, candied lemon flavours</i>	£7
Maury - <i>Dried red fruits, chocolate, coffee notes</i>	£5
Quinta do vallado LBV port	£6
Quinta do vallado 20 yr tawny port	£9
Courvoisier V.S	£5
Pomona - <i>Somerset cider brandy</i>	£6

Teas & coffee

Served with mini White Post treats

Teapigs tea - English breakfast, Earl grey, peppermint, superfruit	£3.5
Cafetiere of caffeinated or decaffeinated coffee	£4
Espresso	£3.5
Double espresso	£4
Liqueur coffee	£7

WHAT'S GOING ON

Newly launched TWP full afternoon tea – served Friday & Saturday – 12pm – 4pm,
Sunday – 2pm – 4pm

Did you know – you can hire The White post for special occasions, for the likes of:
Weddings, birthdays, leaving dinners, baby showers, anniversaries and so
much more, please ask for further details with a member of the TWP team

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TWP TASTING MENU
£50 PER HEAD £80 MATCHING DRINKS FLIGHT
Vegetarian option available

Chefs' bouche & snacks

Gin & tonic

Coronation chicken terrine - fine beans - curry mayo - brioche - peanuts

Estrella

Roasted hake - chive butter sauce - pea & old Winchester risotto

Picpoul de pinet

IOW tomatoes - sheep curd - tomato water - balsamic - pumpkin seeds

Petit papillion rose

Beef fillet - crispy short rib - beef potato cake - truffled celeriac

Alamos Malbec

Lemon posset - pink peppercorn meringue - ginger biscuit crumb

Valdivieso Eclat

Strawberry & custard tart - strawberry ice cream - strawberry glass

Strawberry fizz

Add cheese to share £10

End the night with a Espresso Martini £9

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KIDS MENU

(Suggested 10 years & under)

2 courses £12

To start

Sausages, mash & gravy

Chunky fish fingers, chips & peas

Beef burger, cheese, chips & slaw

Sirloin steak & chips (*£2 supplement charge*)

To finish

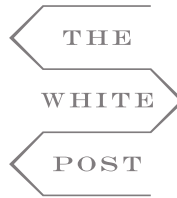
Chocolate tart, vanilla ice cream & popping candy

Sticky toffee pudding, toffee sauce & honeycomb ice cream

2 scoops of ice cream

(*Vanilla, strawberry or honeycomb*)

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SAMPLE SUNDAY LUNCH

Starters

Chicken liver parfait, pears, gingerbread sippets, brioche	£7.5
Salad of Devon crab, pomelo, lotus root, Japanese radish, yuzu pearls	£8
Leek & potato soup, blue cheese beignets, bread, locally made butter	£7

Mains

TWP Sunday meat board – matured beef rump, pork belly, thyme roasted Chicken breast, pork & herb stuffing, roast potatoes, parsnips & Carrots, broccoli & cauliflower cheese, slow cooked red cabbage, Yorkshire Pudding, proper gravy, horseradish, apple & rosemary sauce	£18 PP
Seabass, roasted prawns, pink fir potatoes, samphire, tarragon butter sauce	£18
Apricot & goats cheese nut roast, warm tomato dressing, watercress	£16
Deli board – chicken terrine, Barbers cheddar, warm bread, slaw, pickles	£14

Children

Starters & puddings (12 & under)	£4
Kids roast – Beef, Chicken or Pork	£8
Sausages, mash, gravy	£7
Chunky fish fingers, chips & peas	£8

Pudding

Sticky toffee pudding & banana sundae, honeycomb ice cream, honeycomb	£7.5
Chocolate tart, popping candy, Oreo crumb, raspberry sorbet	£7.5
Rhubarb, ginger & apple crumble, vanilla ice cream, custard	£7.5
Affogato – shot of espresso, vanilla ice cream, amaretti biscuits, fudge	£7
Regional cheese, chutney, crackers	£10
Coffee or Tea, TWP fudge	£3

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