



## Aperitifs

Seasonal fizz – Prosecco, strawberry, basil	£8
TWP gin – Elderflower, lime & fever tree tonic	£7

## Small Plates

Rustic bread, olive oil, balsamic, TWP butter	£5
Buttermilk fried chicken, lime, coriander, chipotle mayo	£7
TWP mini steak & ale pie, bacon jam, black garlic, crispy onions	£6
Crayfish tacos, mango & chilli salsa, lemon mayo, coriander	£6

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## Starters

Pig @ the post - piggy nibbles, cider shot, apple sauce	£10
Devon crab spaghetti, red Thai spices, samphire, coconut, coriander	£9/£17
IOW tomatoes, crostini, Burrata, balsamic pearls, basil, pumpkin seeds, olive oil	£9
Cornish Scallops, pork belly, pea puree, granny smith apple	£12
Coronation chicken terrine, apricots, fine beans, peanuts, curry mayo, brioche	£9

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## Mains

Celebration of beef- fillet, shin, smoked brisket, beef potato cake, celeriac, spinach	£30
Duck breast, confit leg bon bon, pak choi, heritage carrots, star anise, hoi sin, sesame	£24
Tandoori cauliflower, paneer, dhal, golden raisins, coconut broth, crispy aubergine, paratha	£17
Roasted Cod, asparagus, chive butter sauce, Old Winchester cheese, pea & leek risotto	£23
Salt chamber 60 day matured Angus sirloin steak, portobello mushroom, Tomato fondue, chips, black garlic ketchup, onion rings (peppercorn sauce add £2)	£26

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## Pub classics

TWP double beef burger, bacon jam, cheese, chips, slaw	£16
Sausage shed sausages, creamed mash, onion marmalade	£14
Chicken & leek pie, greens, brown sauce, chips 'n' gravy	£15
Fish & chips, condiments	£16

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## 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, honeycomb ice cream, banoffee sauce	£8
Strawberry & custard tart, strawberry ice cream, basil, strawberry glass	£8
Regional cheese, Damson plum membrillo, artisan biscuits, chutney	£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

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## 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

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## 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

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## 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 £30 MATCHING DRINKS FLIGHT**  
**Vegetarian option available**  
**Pre order only**

Chefs' bouche & snacks  
Gin & tonic

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

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Roasted cod - chive butter sauce - pea & old Winchester risotto  
Picpoul de pinet

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IOW tomatoes – Buratta - olive oil - balsamic - pumpkin seeds  
Zinfandel rose

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Beef fillet – slow cooked beef shin - beef potato cake - truffled celeriac  
Alamos Malbec

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Lemon posset - pink peppercorn meringue - ginger biscuit crumb  
Valdivieso Eclat

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Strawberry & custard tart - strawberry ice cream - strawberry glass  
Strawberry fizz

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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*)

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### **To finish**

Chocolate tart, vanilla ice cream & popping candy

Sticky toffee pudding, banoffee 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

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### Mains

TWP Sunday meat board – matured beef rump, pork belly, thyme roasted	£18 PP
Chicken breast, pork & herb stuffing, roast potatoes, parsnips & Carrots, broccoli & cauliflower cheese, slow cooked red cabbage, Yorkshire	
pudding, proper gravy, horseradish, apple & rosemary sauce	
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

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### Children

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

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### 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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