



Aperitifs

Seasonal fizz – Prosecco, Amaretto, blackberries
TWP gin – Elderflower & lime gin, fever tree tonic

Small Plates

Rustic bread, olive oil, balsamic, TWP butter	£5
Buttermilk fried chicken soft tacos, chipotle mayo, lime	£7
TWP mini steak & ale pie, black garlic ketchup	£6
Crispy whitebait, lemon mayo, smoked paprika	£6

Starters

Pig @ the post - piggy nibbles, cider shot, apple sauce	£10
Citrus cured salmon, wakame, crispy lotus root, yuzu pearls, pea shoots, caviar	£10
Heritage beets, White Lake goats curd, gingerbread, blackberries, molasses, sorrel	£9
Cornish Scallops, pig belly, parsnip puree & crisps, granny smith apple, scrumpy syrup	£12
Chicken, leek & smoked bacon terrine, celeriac, pickled walnuts, sourdough, chicken skin butter	£9

Mains

Beef fillet, beef shin & smoked brisket, onions, beef & potato terrine, beef sauce	£30
Lamb rump & crispy shoulder, lamb fat mash, caramelised cauliflower, Romanesco, basil, capers, pickled shimeji	£26
Rosemary polenta, grilled squash, cheese wafers, king oyster mushrooms, truffle cream	£18
Sea bass, grilled prawns, sea greens, shellfish bisque, orzo, fennel pollen	£23
Himalayan Salt chamber matured Angus sirloin steak, portobello, tomato fondue, chips, black garlic ketchup, onion rings (peppercorn sauce £2)	£27

Pub classics

TWP steak burger, bacon jam, Monterey jack cheese, chips, slaw, onion rings	£17
Chicken & leek pie, greens, brown sauce, chips 'n' gravy	£16
Fish & chips, condiments	£16
Butchers' faggots, mash, caramelised onion chutney	£16
TWP Ploughman's'- terrine, Twanger cheddar, Helford blue, chutney, sourdough bread, slaw	£15
Plant based vegetarian burger, cheese, slaw, onion rings, chips	£15

Sides

Seasonal greens, rapeseed oil / Chips, black garlic ketchup / Creamed mash, onion chutney / TWP salad / Grilled sweetheart cabbage, smoked chilli	£4
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Puddings

Almond milk pannacotta, blackberries, crumble, blackcurrant sorbet, peppered meringue	£8
Chocolate brownie, chocolate mousse, cherries, Oreo crumb, cherry ripple ice cream, caramelised white chocolate, chocolate malt milkshake	£8
Tropical fruit- rum roasted pineapple, passion fruit brulee, mango caviar, coconut ice cream, roasted coconut, passion fruit curd, lemon verbena	£8
Regional cheese, Damson plum membrillo, artisan biscuits, chutney	£12
Affogato - shot of espresso, vanilla ice cream, amaretti biscuits, fudge	£7
<i>(add a liqueur of your choice for £2)</i>	
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 £30 MATCHING DRINKS FLIGHT
Pre booking only
Vegetarian option available

Chefs' bouche & snacks
Prosecco

Chicken & smoked bacon terrine – celeriac – pickled walnuts – sourdough
Beavertown neck oil IPA

Seabass – wakame – shellfish bisque – orzo – fennel pollen
Hendricks gin, Mediterranean tonic, samphire

Heritage beets – goats curd – blackberries – gingerbread
Picpoul de Pinet

Beef fillet – beef shin – beef potato cake – onions – brisket
Alamos Malbec

Almond milk pannacotta – roasted pineapple – passion fruit curd – coconut
Baby pornstar martini

Chocolate & cherries
Maury

Add cheese to share £10

End the night with a Espresso Martini £9

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TWP VEGETARIAN TASTING MENU
£50 PER HEAD £30 MATCHING DRINKS FLIGHT
Pre booking only

Chefs' bouche & snacks

Prosecco

Helford blue – pickled walnuts – celeriac – granny smith – sourdough
Beavertown neck oil IPA

Textures of onions – orzo – truffle
Hendricks gin, Mediterranean tonic, samphire

Heritage beets – goats curd – blackberries – gingerbread
Picpoul de Pinet

Rosemary polenta – grilled squash – king oyster mushrooms – cheese wafers
Alamos Malbec

Almond milk pannacotta – roasted pineapple – passion fruit curd – coconut
Baby pornstar martini

Chocolate & cherries
Maury

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

Chunky fish fingers, chips & peas

Beef burger, cheese, chips & slaw

Mini steak pie, mash & gravy

Buttermilk chicken, chips & slaw

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

To finish

Chocolate brownie, vanilla ice cream

Sticky toffee pudding, caramel sauce, honeycomb ice cream

2 scoops of ice cream

(Vanilla, cherry, salted caramel & honeycomb)

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Sunday Sample Menu

Roast @ the post

TWP Sunday meat board – matured beef rump, belly pork & crackling, thyme roasted chicken breast, pork & herb stuffing, roast potatoes, parsnips & carrots, broccoli & cauliflower cheese, buttered greens, Yorkshire pudding, proper gravy, horseradish, apple & rosemary sauce – GF/DF available £19 PP

Mains

Seabass, Cornish scallops, crushed potatoes, sauce vierge £19
Rosemary polenta, roasted pumpkin, shimeji mushrooms, truffle cream £18
Spaghetti of basil, tomato fondue, capers, Twanger Cheddar £15
TWP Ploughman's' - cheddar, Stilton, ham, slaw, apple, salad, crusty bread, chutney £14

Children (12 & under)

Kids roast – Beef, Chicken or Pork £9
Chunky fish fingers, chips & peas £8
Spaghetti, tomato sauce, Cheddar £8
Puddings £5

Pudding

Blackberry & apple crumble, English custard, vanilla ice cream £8
Glazed lemon tart, raspberries, raspberry sorbet £8
Sticky toffee pudding & banana sundae, honeycomb ice cream £7.5
Affogato – shot of espresso, vanilla ice cream, amaretti biscuits, fudge pieces £7
Regional cheese, damson plum membrillo, crackers £12
Coffee or Tea, TWP fudge £3

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Christmas & new year @ the post – please ask a member of staff for more details

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