



## 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
---	----

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 are utmost to avoid it.



## 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

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 upmost to avoid it.



**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

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 upmost to avoid it



**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

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 upmost to avoid it.



## **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*)

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 upmost to avoid it.



## Sunday Sample Menu

### Starters

Burrata, air dried ham, roasted apricots, apricot gel, pumpkin seeds	£7.5
Baby gem salad, crayfish & mango & chilli, lemon mayo	£8
Heritage beets, White Lake goats curd, gingerbread, blackberries, sorrel	£7

---

### Mains

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	£18 PP
Seabass, scallops, crushed potatoes, asparagus, chive & tomato cream	£18
Tandoori cauliflower, panko crusted aubergine, dhal, golden raisins, pickles	£16
TWP Ploughman's'- cheddar, Stilton, ham, slaw, apple, salad, crusty bread, chutney	£14

---

### Children

Starters & puddings ( <i>12 &amp; under</i> )	£4
Kids roast – Beef, Chicken or Pork	£8
Chunky fish fingers, chips & peas	£8

---

### Pudding

Treacle tart, clotted cream, lemon & pink peppercorn syrup	£7.5
Sticky toffee pudding & banana sundae, honeycomb ice cream	£7.5
Glazed lemon tart, raspberries, raspberry sorbet	£7.5
Affogato – shot of espresso, vanilla ice cream, amaretti biscuits, fudge pieces	£7
Regional cheese, damson plum membrillo, crackers	£10
Coffee or Tea, TWP fudge	£3

### 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

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.