



Aperitifs

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

Small Plates

Rustic bread, olive oil, balsamic, TWP butter	£5
Crayfish soft tacos, Bloody Mary mayo, lemon	£7
TWP mini steak & ale pie, black garlic ketchup	£6

Starters

Pulled pork croquettes, truffled mayo, baked apple puree, Parmesan	£9
Citrus cured salmon, caviar, celeriac & fennel slaw, pine oil, preserved lemon	£10
Heritage carrots, dukkah, curd, pomegranate, rose	£9
Cornish Scallops, pig belly, parsnip puree & crisps, granny smith apple, scrumpy syrup	£12
Duck & plum, duck confit, smoked duck, plum ketchup, damson jelly, gingerbread sippets	£10

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
Crispy feuille de brick pastry, roasted pumpkin, pecan nuts, piccolo parsnips, cranberry	£18
Sea bass, grilled prawns, sea greens, shellfish bisque, orzo, fennel pollen	£23
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	£18
Lamb & mint pie, greens, chips 'n' gravy	£16
Fish & chips, condiments	£16
Butchers' faggots, mash, caramelised onion chutney	£16
Plant based vegetarian burger, cheese, slaw, onion rings, chips	£15

Sides

Winter greens / Chips, black garlic ketchup / Creamed mash, onion chutney / TWP salad	£4
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Please let us know if you have any dietary requirements or intolerances.
For tables of 6 or more there is a discretionary service charge of 10% added to your final bill



Puddings

Vanilla panna cotta, blackberries, crumble, blackcurrant sorbet, peppered meringue	£8
Chocolate brownie, chocolate mousse, burnt orange, Oreo crumb, marmalade ice cream, caramelised white chocolate, chocolate malt milkshake	£8
Mulled wine jelly, cinnamon yogurt, oatly crumb, roasted plums	£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

Stickies & digestifs

Espresso martini	£9.5
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

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

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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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

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, marmalade, salted caramel & honeycomb)

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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 lunch

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, roasted prawns, new potatoes, samphire, shellfish bisque	£19
Rosemary polenta, roasted pumpkin, oyster mushrooms, truffle cream, pea shoots	£18
Spaghetti with tomato fondue, capers, Parmesan	£15
TWP Ploughman's' - cheddar, blue, terrine, ham, slaw, apple, salad, crusty bread	£14

Children (12 & under)

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

Pudding

Blackberry, rhubarb & apple crumble, English custard, vanilla ice cream	£8
Lemon, mascarpone & almond cheesecake, salad of oranges, mango sorbet, meringue	£8
Treacle tart, honeycomb ice cream, pink peppercorn syrup	£8
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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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.