

THE WHITE POST

À LA CARTE

SMALL PLATES

Rustic bread, cured meats, rapeseed oil, balsamic

£8

Cultivated mushrooms on toast, truffle oil, Old Winchester

£8

Shell on pil pil prawns, charred lemon

£9

BBQ chicken wings, sesame, spring onions

£7

STARTERS

Cured Chalk Stream trout, avocado puree, sour cream,
avruga caviar, fresh horseradish

£11

Heritage tomatoes, goats curd, basil, chilled tomato consommé

£9

Duck confit ragu, star anise, oriental noodles, toasted sesame, hoi sin

£9.5

H.E.C - ham hock terrine, crispy hen's egg, straw potatoes, pineapple ketchup

£10

MAINS

Pork belly, Cornish scallops, sweetcorn succotash, grilled chorizo, pork puffs

£26

Roasted cod, samphire, chip shop curry sauce, vinegar pearls,
scraps, pickled red onion

£27

Rump of lamb & crispy lamb belly, lamb bacon, fondant potato
peas, baby gem, mint oil, lamb sauce

£28

Summer vegetable risotto, pickled shemiji mushrooms,
herb oil, tempura courgette, Old Winchester cheese

£20

PUB CLASSICS

Minted lamb pie, chips, gravy

£18

Steak burger, streaky bacon, tomato relish, gem, Monterey Jack,
chips, onion rings

£18

Plant burger, grilled halloumi, tomato relish, gem, onion rings, chips

£16

Ploughman's- Barbers 1833 cheddar, ham hock terrine, pickled onion,
chutney, rustic bread, granny smith apple, rocket

(can be Vegetarian without the ham hock, please ask a member of staff)

£16

TWP fish platter- smoked mackerel, cured trout, whitebait,
potted crab, lemon mayo, gems, rustic bread, rocket

£20

7 COURSE TASTING MENU

£60 PP

Please note the whole table must
take the 7 course
tasting menu.

FROM THE GRILL

All served with chunky chips &
dressed rocket salad

Aged West Country 10oz Sirloin,
Roasted cherry tomatoes,
onion rings

£30

Aged West Country 8oz rump,
roasted cherry tomatoes,
onion rings

£24

Bone in pork chop,
sage butter, roasted apple

£19

1/2 Roasted chicken,
garlic butter, garlic mayo

£20

SAUCES £3.5

Peppercorn

Dorset blue Vinny cheese

Creamed mushroom

SIDES £4

Sea salted chips, garlic mayo

Gratin potatoes,
garlic cream, Barbers cheddar

TWP salad, house dressing,
croutons, Old Winchester

Buttered summer vegetable's

GLUTEN & DAIRY FREE

MENU AVAILABLE

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

THE WHITE POST

À LA CARTE

PUDDINGS

Chocolate cremeux, cappuccino ice cream, coffee cream, burnt white chocolate

£9

Glazed lemon tart, raspberries, szechuan pepper meringue, raspberry sorbet

£9

Tonka bean pannacotta, strawberries, shortbread crumb, rose, strawberry ice cream

£8.5

Affogato- espresso shot, vanilla ice cream, amaretti biscuits,
fudge, caramel sauce- (add a liqueur shot of your choice **£3**)

£7

Regional cheese - quince membrillo, artisan biscuits, chutney

£12

Ice creams & sorbets (please ask)

£2.5 per scoop

STICKIES & DIGESTIFS

Espresso martini

£10

Sauternes- wild honey aromas,
flavours of apricot

£6

Eclat- honeyed grapefruit,
candied lemon flavours

£7

Quinta do vallado LBV port

£6

Courvoisier V.S

£6

Pomona

£7

TEAS & COFFEES

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 (please ask)

£7

All served with mini White Post treats

WHATS GOING ON

We hold a monthly theme night & a monthly pudding club - please ask a member of staff for more details

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



TWP 7 course tasting menu £60
Drinks flight £40

Amuse bouche

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Ham hock terrine – straw potatoes – crispy hen’s egg – pineapple ketchup

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Roasted cod – samphire – chip shop curry sauce – vinegar pearls
scraps – pickled red onion

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Heritage tomatoes – goats curd – basil – chilled tomato consommé

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Rump & belly of lamb – peas – gems – fondant potato – lamb sauce

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Strawberry ice cream – strawberry salsa – shortbread crumb – rose

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Chocolate cremeux – cappuccino ice cream – coffee cream

Add cheese to share £12

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TWP 7 course vegetarian tasting menu £60
Drinks flight £40

Amuse bouche

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Crispy hen's egg – straw potatoes – peas – truffle

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Charred cauliflower – chip shop curry sauce – vinegar pearls
scraps – pickled red onion

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Heritage tomatoes – goats curd – basil – chilled tomato consommé

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Summer vegetable risotto – pickled shimeji mushroom – herb oil
Old Winchester cheese – tempura courgette

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Strawberry ice cream – strawberry salsa – shortbread crumb – rose

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Chocolate cremeux – cappuccino ice cream – coffee cream

Add cheese to share £12

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Sample Sunday Lunch

Roast @ the post

TWP Sunday meat board – matured beef rump, belly pork & crackling, thyme roasted chicken, pork & herb stuffing, roast potatoes, parsnips & carrots, broccoli & cauliflower cheese, buttered greens, Yorkshire pudding, proper gravy, horseradish, apple & rosemary sauce – GF/DF available	£20 PP
TWP vegetarian roast – Nut roast, Yorkshire pudding, roast potatoes, parsnips & Carrots, broccoli & cauliflower cheese, buttered greens, vegetarian gravy	£15 PP

Mains

Roasted seabass, crushed new potatoes, mussels, white wine sauce, samphire	£22
Seafood platter- crayfish taco, smoked mackerel, potted crab, crispy whitebait, beetroot relish, warm bread, baby gems	£20
Pasta, cherry tomato compote, Old Winchester cheese, wild garlic oil	£15

Children (12 & under)

Kids roast – Beef, chicken or Pork	£9
Chunky fish fingers, chips & peas	£8
Pasta, cheese sauce	£8
Puddings	£5

Pudding

Apple & blackberry crumble, English custard, clotted cream ice cream	£8.5
Chocolate brownie sundae, chocolate sauce, chocolate ice cream	£8
Pecan nut pie, salted caramel ice cream, toffee sauce	£8
Affogato – shot of espresso, salted caramel ice cream, amaretti biscuits, fudge pieces	£7
Regional cheese, quince jelly, crackers	£12
Coffee or Tea, TWP fudge	£3

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KIDS MENU

(Suggested 10 years & under)

2 courses £12

To start

Chunky fish fingers, chips & peas

Beef burger, cheese & chips

BBQ chicken wings & chips

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, salted caramel & honeycomb*)

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