

# THE WHITE POST

## Bar snacks.

Mixed olives £4 V/GF/DF  
Spiced nuts £3 V/GF/DF  
Sourdough bread, Netherend butter £4.5 V/GF/DF  
Scotch egg, tomato & chilli jam £7

## Aperitifs.

Porn star martini £10  
Seasonal fizz (please ask) £9.5  
Bombay & tonic £7.5

## To start.

Westcombe red, mozzarella & sun blushed tomato arancini, pesto mayo £8 V  
Cured Loch Duart salmon, elderflower dressing, fennel slaw, caviar £10 GF/DF  
Korean buttermilk fried chicken tacos, pickled red cabbage, gochujang mayo £9  
Heritage cherry tomatoes, strawberries, mint, basil, goats curd, peach gazpacho £10 V/GF/DF  
Cornish Scallops, tiger prawns, confit tomato & chilli jam, grilled chorizo £16 GF/DF  
Pig @ the post- piggy nibbles, apple chutney, cider shot £14

## To follow.

Lamb rump, lamb fat & pancetta roasted new potatoes, salsa verde, peas, grilled lettuce £27 GF/DF  
West country sirloin steak, fries, tomato fondue, beef dripping, shallot & thyme butter £28 GF/DF  
Market fish, Bombay potatoes, lentil dhal, golden raisins, masala spinach,  
coconut curry sauce £27 GF/DF  
Pea risotto, courgettes & runner beans, Old Winchester, shallot & orange dressing, dukkah £20 V/GF/DF  
Roasted chicken breast, confit chicken croquette, sprouting broccoli, torched corn,  
chicken skin crumb, smoked paprika oil, cafe au lait sauce £25 GF/DF  
Moules & Frites- river Exe mussels, cider cream, fries £20 GF/DF  
TWP wagyu burger, tomato chutney, pickles, crispy bacon, Monterey jack cheese, gems, fries £21 GF  
Falafel burger, grilled halloumi, spiced mayo, gems, fries £18 V/GF/DF  
TWP fish platter- smoked salmon, prawn taco, whitebait, smoked mackerel pate, sourdough,  
gems, leafy salad £22 GF/DF  
TWP ploughman's, ham hock terrine, Westcombe cheddar, Vale of Camelot blue, pickles, chutney,  
apple. sourdough bread, leafy salad £18 V/GF

## Fancy a side, £4 each.

Skin on fries, pesto mayo V/GF/DF  
Crispy beer battered onion rings V/DF  
Buttered greens, crispy onions V/GF/DF  
TWP house salad, Old Winchester cheese V/GF/DF  
Roasted new potatoes V/GF/DF

## Sauces £3.5.

Peppercorn sauce V/GF/DF  
Blue cheese sauce GF/DF  
Salsa Verde V/GF/DF

V- Vegetarian / GF- Gluten free / DF- Dairy free

(All these dishes can change to these dietary requirements, please tell a member of staff when ordering)

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

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## To finish.

Sticky toffee & date pudding, toffee sauce. Honeycomb, honeycomb ice cream £9 **V**  
Pimm's jelly, strawberry ice cream, cucumber, strawberry & mint salsa £8 **GF/DF**  
Chocolate mousse, chocolate brownie, salted caramel ice cream, miso caramel £9.5 **V/GF**  
Regional cheese, chutney, celery, biscuits, membrillo £14 **V/GF**  
Ice creams- vanilla, strawberry, salted caramel, honeycomb, Vegan vanilla £3 per scoop **V/GF**  
Sorbets- mango & passionfruit, raspberry £3 per scoop **V/GF/DF**

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## Stickies & digestifs.

Espresso martini £10  
Muscat- 75ml £6  
Moscato- 75ml £7  
Gratham's late vintage port- 75ml £6  
Gratham's 10 year old tawny port- 75ml £9  
Baileys- 50ml £7.5  
Courvoisier V.S- 25ml £6.5  
Pomona- 50ml £7

## Teas & coffees.

Teapigs tea- English breakfast, Earl grey, peppermint, Superfruits £3.8  
cafetiere of caffeinated or decaffeinated coffee £4.2  
Espresso £3.5  
Double espresso £4.2  
Liqueur coffee (please ask) £7.5  
All served with a fudge

### **WHATS GOING ON**

We hold a monthly theme night & pudding club – please ask a member of staff

Full afternoon tea £25 per person

Did you know – you can hire The White Post for special occasions, for the likes of: Weddings, birthdays, leavers dinners, baby showers, anniversaries & so much more, Please ask for further details with a member of the TWP team.

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LUNCH MENU - 12PM - 5PM

## LITE BITES

### SCOTCH EGG

Tomato & chilli jam  
£7

### MOULES & FRITES

River Exe mussels,  
cider cream, fries  
£15

### SAUSAGE & MASH

Onion marmalade, gravy  
£14

### TWP FISH PLATTER

Prawn taco, smoked salmon,  
mackerel pate, crispy whitebait,  
sourdough, gems, pickles  
£22

### BUTTERMILK CRISPY

#### CKICKEN CIABATTA

Korean chicken, gem,  
gochujang mayo, fries  
£14

### FISH FINGER CIABATTA

Fish fingers, tartar  
sauce, gem, fries  
£13.5

### CHEESE AND TOMATO

#### CIABATTA

Cheddar, tomato chutney, fries  
£12.5

### TWP PLOUGHMANS

Ham hock terrine, cheddar, Vale of  
Camelot blue pickled onion,  
chutney, gem, apple, sourdough  
£18

## FANCY A SIDE £4 EACH

### SKIN ON FRIES

Fries, basil pesto mayo

### TWP SALAD

House dressing, Old  
Winchester cheese

### ROASTED NEW POTATOES

### CRISPY BEER BATTERED ONION RINGS

SEASONAL GREENS, CRISPY ONIONS

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## VEGAN MENU

### To start.

Heritage cherry tomatoes, peach gazpacho, strawberries basil, mint	£10
Cumin roasted cauliflower, dhal, golden raisins	£9

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### To follow.

Pea risotto, courgette, runner beans, shallot & orange dressing, dukkah	£20
Falafel burger, halloumi, skin on fries, pickles, sriracha mayo	£18

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### To finish.

Vanilla cheesecake, strawberries, vanilla ice cream	£9
Seasonal fruits, raspberry sorbet, aquafaba meringue	£8

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## **KIDS MENU**

(Suggested 10 years & under)

**2 courses £12**

### **To start**

Chunky fish fingers, skin on fries, peas

Beef burger, cheese, skin on fries

Pasta, cheese sauce

Sausage, mash, peas, gravy

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### **To finish**

Chocolate brownie, chocolate sauce, vanilla ice cream

2 scoops of ice cream

*(Vanilla, Strawberry, Honeycomb)*

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## Set Menu

2 Courses £28

3 Courses £35

This is available for parties of 11 or more people  
If you would like the restaurant to yourselves for a bigger party, then there is a fee on top to hire the whole of The White Post

### Starters

TWP soup, rustic bread, Netherend butter

Ham hock terrine, onion chutney, toasted brioche

Smoked mackerel pate, sourdough, pickle's

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### Mains

Seabass, roasted new potatoes, shellfish bisque, samphire

Roasted chicken, creamed mash, torched corn, café au lait sauce

Steak burger, tomato chutney, Monterey jack cheese, baby gem, crispy, bacon, skin om fries

Pea, mint & basil risotto, Old Winchester cheese, herb oil

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### Pudding

Lemon Syllabub cheesecake, tropical fruit, roasted coconut

Sticky toffee pudding, toffee sauce, Honeycomb, Honeycomb ice cream

Regional cheese, apple jelly, crackers

Add tea or coffee on with treats £3.5

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