



Sunday sample menu

Roast @ the post

TWP trio meat board – matured beef rump, belly pork & crackling, thyme roasted chicken, pork & herb stuffing, roast potatoes, parsnips & carrots, cauliflower cheese, Buttered seasonal greens, Yorkshire pudding, proper gravy – GF/DF available	£22 PP
TWP vegetarian roast – Nut roast, Yorkshire pudding, roast potatoes, parsnips Carrots, cauliflower cheese, buttered seasonal greens, vegetarian gravy	£18 PP

Mains

Roasted hake, mussels, crushed new potatoes, samphire, shellfish bisque	£24
Seafood platter – citrus cured trout, crispy whitebait, smoked mackerel pate, prawn taco, sriracha mayo, pickles, sourdough, baby gems	£22
TWP ploughman's - Wiltshire ham, cheddar, blue cheese, pickled onion, chutney, gem, apple, sourdough	£18
Pea, mint & bail risotto, sprouting broccoli, Old Winchester cheese, herb oil	£20

Children (12 & under)

Kids roast – Beef, chicken or Pork	£10
Chunky fish fingers, chips & peas	£9
Pasta, cheesy sauce	£8
Puddings	£5

Pudding

Warm almond & raspberry tart, lemon sorbet, raspberry syrup	£9
Apple & cinnamon crumble, vanilla ice cream	£9
Sticky toffee pudding & banana sundae, honeycomb ice cream, honeycomb	£8.5
Regional cheese, apple jelly, crackers	£12
Coffee or Tea, fudge	£3.2

WHAT'S GOING ON

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

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