

# 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

## **Aperitifs.**

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

## **Small plates.**

Pulled pork tacos, teriyaki sauce, spring onions £9 GF/DF  
Buttermilk fried chicken, gochujang mayo, pickled red cabbage £8.5  
Prawns pil pil, tomato, chorizo, garlic croutes £9 GF/DF  
(£24 for all three small plates)

## **To start.**

Citrus cured salmon, crab mayo, wakame seaweed salad, pink grapefruit, crispy lotus root £12 GF/DF  
Roast chicken, ham hock & pistachio terrine, toasted brioche, apricot relish £10 GF/DF  
Salad of goat's curd, roasted squash, pickled pear, rhubarb & orange dressing,  
gingerbread toast £10 V/GF  
Fowey mussels, red Thai spiced cream, lemon grass, lime leaf, bread £10.5 GF/DF

## **To follow.**

Pork- Slow cooked belly, pigs' cheek, pork shoulder, roasted apple, creamed mash  
pork puffs, cavolo nero, cider café au lait sauce £25.5 GF/DF  
Fish grill- red mullet, seabass, monkfish, prawns, samphire,  
warm tartare cream, new potatoes £30 GF/DF  
Layers of feuille de brick pastry, salt baked celeriac, oyster mushrooms, spinach,  
cep cream, pine nuts £22 DF/V  
Roasted duck breast, confit leg wonton, carrots, star anise, hoi sin, choi sum, black sesame £27 GF/DF  
Falafel burger, tahini & coriander mayo, gems, pickles, fries £19.5 V/GF/DF

## **Pub & Grill.**

Aged Somerset sirloin steak, fries, tomato fondue, beef dripping, shallot & tarragon butter £30 GF/DF  
(Add a blue cheese or peppercorn sauce £3.5 each) GF/DF  
Butchers' faggots, creamed mash, onion jam, red wine sauce, crispy onions £19 GF/DF  
Wagyu burger, bacon, burger sauce, Monterey Jack cheese, gems, pickles, fries £21.5 GF/DF  
TWP fish platter- Prawn taco, Kiln roasted salmon pate, crevette, mussels, crab mayo,  
pickles, salad, sourdough £23 GF/DF

## **Fancy a side, £4 each.**

Skin on fries, smoked bacon mayo V/GF/DF  
Crispy beer battered onion rings V/DF  
Maple roasted vegetables, pine nuts V/GF/DF  
TWP house salad, Old Winchester cheese 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.

Warm rhubarb & frangipane tart, candied almonds, vanilla ice cream £9 **V**

Chocolate mousse, chocolate brownie, orange sorbet, marmalade syrup £9.5 **GF/V**

Affogato- vanilla ice cream, espresso shot, chocolate soil £6 **GF/DF/V**

(Add a liqueur of your choice for £3)

Tonka bean crème brulee, almond shortbread £8 **GF/V**

Regional cheese, chutney, celery, biscuits, membrillo £14 **GF**

Ice creams- Vanilla, Honeycomb, salted caramel, pistachio £3 per scoop **V/GF**

Vegan vanilla £3 per scoop **V/GF/DF**

Sorbets- Alphonso mango, Orange £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 fudge

## WHATS GOING ON

### Valentines day

Wednesday 14<sup>th</sup> February, 5pm - 9pm: 5 course tasting menu, £50pp (£10pp deposit)

### Mothering Sunday

Sunday 10<sup>th</sup> March, 12pm - 4pm

### New Set menu

We are offering a new 2 & 3 course set menu @ £20/£24  
Available Thursday evening, Friday & Saturday Lunch times only

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## VEGAN MENU

### To start.

Roasted squash, pickled pear, grilled cheese, rhubarb & orange dressing	£10
TWP soup off the day, bread, Netherend butter	£8.5

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### To follow.

Layers of feuille do bric, salt baked celeriac, oyster mushrooms, truffle cream	£22
Falafel burger, tahini & coriander mayo, skin on fries	£19.5

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### To finish.

Vanilla cheesecake, burnt white chocolate, chocolate shards, vanilla ice cream	£9
Seasonal fruits, orange sorbet, aquafaba meringue	£8

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## KIDS MENU

(Suggested 10 years & under)

### 2 courses £12

#### To start

Chunky fish fingers, fries, peas

Beef burger, cheese, fries

Pasta, roasted tomato sauce

Sausage, mash, peas, gravy

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#### To finish

Chocolate brownie, chocolate sauce, vanilla ice cream

2 scoops of ice cream

*(Vanilla, Salted caramel, Honeycomb)*

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