# THE WHITE POST

# Set Menu

2 Courses £20

3 Courses £24

Please note this is avaiable throughout January & February for Thursday evening & Friday & Saturday lunch only

# Bar snacks.

Mixed olives £4 V/GF/DF Spiced nuts £3 V/GF/DF Sourdough bread, Netherend butter £4.5 V/GF/DF

## Starters.

Leek, rocket & Maris piper velouté, Welsh rarebit toast GF/DF/V

Beef carpaccio, heritage beets, horseradish Chantilly, Old Winchester GF/DF

Tandoori roasted monkfish, lentil dhal, coconut, crispy onions GF/DF

#### Mains.

Chicken breast, confit chicken leg pasty, thyme mash, creamed leeks, crispy ham, herb oil GF/DF

Seabass, spaghetti of mussels, samphire, lemon & chive cream GF/DF

Sharpham park spelt, mushroom fricassee, roasted squash, cheese wafer GF/DF/V

Panang fish curry, Jasmine rice, condiments GF/DF

## Puddings.

Baked vanilla cheesecake, coconut ice cream, pineapple salsa, toasted coconut GF/DF/V

Affogato- Vanilla ice cream, espresso shot, chocolate soil GF/DF/V

Regional cheese, apple jelly, crackers GF/V

Add tea or coffee on with treats £3.5

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)

## WHAT'S GOING ON

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

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