



SUNDAY SAMPLE MENU

Roast @ the post

TWP trio meat board – matured beef rump, belly pork & crackling, thyme roasted chicken breast, pork & herb stuffing, roast potatoes, parsnips & carrots, cauliflower cheese, aromatic red cabbage, Yorkshire pudding, proper gravy – GF/DF available	£23 PP
TWP vegetarian roast – Nut roast, Yorkshire pudding, roast potatoes, parsnips Carrots, cauliflower cheese, aromatic red cabbage, vegetarian gravy	£19 PP

Mains

Roasted gurnard, crushed new potatoes, prawns, samphire, shellfish bisque	£25
TWP seafood platter – prawn taco, crispy whitebait, kiln roasted salmon pate, calamari, lemon mayo, pickles, sourdough, salad	£22
Spaghetti, chestnut mushrooms, roasted quash, cep cream, truffle oil, crispy onions	£20

Children (12 & under)

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

Pudding

Blackberry & Bramley apple crumble, blackberry & clotted cream ice cream	£9
Baked vanilla cheesecake, chocolate mousse, toffee popcorn, popcorn ice cream	£9
Croissant bread & butter pudding, clotted cream ice cream	£9
Regional cheese, apple jelly, crackers	£14
Coffee or Tea, vanilla fudge	£3.5

WHAT'S GOING ON

Keep an eye out for valentines, mother's day & new menus coming soon

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