



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	£23 PP
TWP vegetarian roast – Nut roast, Yorkshire pudding, roast potatoes, parsnips Carrots, cauliflower cheese, aromatic red cabbage, vegetarian gravy GF/DF/V	£19 PP

Mains

Roasted seabass, prawns, herb pesto cream, samphire, pink fir apple potatoes GF/DF	£26
TWP seafood platter – prawn taco, crispy whitebait, kiln roasted salmon pate, mussels, crab mayo, pickles, sourdough, salad GF/DF	£23
Sharpham park spelt risotto, roasted squash & celeriac, porcini sauce DF/V	£20

Children (12 & under)

Kids roast – Beef, chicken or Pork GF/DF	£11
Chunky fish finger, chips & peas DF	£9
Pasta, cheesy sauce GF/DF	£8
Puddings	£5

Pudding

Bramley apple & rhubarb crumble, clotted cream ice cream GF/DF	£9
Strawberry pannacotta, strawberry salsa, popcorn, popcorn ice cream GF	£9
Treacle tart, honeycomb ice cream, lemon & pink peppercorn syrup GF/DF	£9
Regional cheese, apple jelly, crackers GF/V	£14
Ice creams (per scoop) - Vanilla, Honeycomb, salted caramel, pistachio, chocolate V/GF	£3
Vegan vanilla (per scoop) V/GF/DF	£3
Sorbets (per scoop) - Alphonso mango, orange V/GF/DF	£3
Coffee or Tea, raspberry & pistachio frangipane tart	£3.8

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

New menus out now - Including new set priced lunch menu £20/£24

Mothering Sunday - 10th March, 12pm - 4pm

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