# THE WHITE POST

### Set Menu

2 Courses £20

3 Courses £24

Please note this is avaiable for Thursday evening & Friday & Saturday lunchtimes 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.

Field mushrooms on toasted brioche, Old Winchester cheese, tarragon GF/DF/V

Smoked duck, hoi sin, black sesame, pickled plum, sesame dressed salad GF/DF

Roasted seabass, fennel salad, tomato fondue, herb oil GF/DF

#### Mains.

Slow cooked beef brisket, horseradish mash, roasted onion, 3 cornered leek, beef sauce GF/DF

Twp fish & chips "our way", scraps, crushed peas, curry sauce GF/DF

Pea & wild garlic pearl barley risotto, cheese wafer GF/DF/V

Mangalor South Indian fish curry-rockfish & mussels, rice, condiments GF/DF

#### Puddings.

Roasted pineapple, torched marshmallow, coconut ice cream, rum syrup 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 with a fudge £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

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