

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, celeriac remoulade, wakame seaweed, pink grapefruit, lotus root £12 GF/DF
Beef carpaccio, heritage beets, horseradish Chantilly, Old Winchester, rocket £11 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 £11.5 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 £26.5 GF/DF
Fish grill- red mullet, seabass, monkfish, prawns, samphire,
warm tartare cream, pink fir apple 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 £28 GF/DF
Falafel burger, tahini & coriander mayo, gems, pickles, fries £20 V/GF/DF

Pub & Grill.

Aged Somerset sirloin steak, fries, tomato fondue, beef dripping, shallot & tarragon butter £32 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, slaw, fries £21.5 GF/DF
TWP fish platter- Prawn taco, Kiln roasted salmon pate, crevette, mussels, lemon mayo, whitebait,
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
Seasonal greens, wild garlic 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

THE WHITE POST

To finish.

Warm rhubarb & frangipane tart, candied almonds, vanilla ice cream £9 **V**
Assiette of chocolate, raspberries, raspberry sorbet £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, coconut £3 per scoop **V/GF**
Vegan vanilla £3 per scoop **V/GF/DF**
Sorbets- Alphonso mango, Raspberry £3 per scoop **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)

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 fudg

WHATS GOING ON

Easter Sunday

Sunday 31st March, 12pm - 4pm
(Serving our roast @ the post, along with some other dishes)

Street food theme night

Friday 19th April, 7pm- £50pp, (£10 deposit pp)
(10-14 dishes of our favourite street food)

New Set menu

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

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

THE WHITE POST

Set Menu

2 Courses £20

3 Courses £24

Please note this is available 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**

Two 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

THE WHITE POST

VEGAN MENU

To start.

Roasted squash, pickled pear, grilled cheese, rhubarb & orange dressing	£10
Field mushrooms on toast, tarragon	£8.5

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

To finish.

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

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



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

To finish.

Chocolate brownie, chocolate sauce, vanilla ice cream

2 scoops of ice cream

(Vanilla, chocolate, Honeycomb)

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



Set Menu

2 Courses £28

3 Courses £36

This is available for parties of 11 or more people

If you would like the restaurant to yourselves for a bigger party, then there is a fee on top to hire the whole of The White Post

Starters

TWP soup, rustic bread, Netherend butter

Ham hock terrine, onion chutney, toasted brioche

Red mullet escabeche, pickled fennel, rocket & watercress salad

Mains

Hake, roasted new potatoes, lemon & chive butter sauce, samphire

Roasted chicken, creamed mash, cavolo nero, café au lait sauce

Steak burger, burger sauce, Monterey jack cheese, baby gem, crispy bacon, pickles, skin on fries

Sharpham park spelt, mushroom fricassee, roasted squash, cheese wafer

Pudding

Roasted pineapple, coconut ice cream, tropical fruit, coconut

Warm toffee pudding, glazed banana, vanilla ice cream, toffee chantilly

Regional cheese, apple jelly, crackers

Add tea or coffee on with treats £3.5

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