

# 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.

Mexican pulled pork tacos, chipotle mayo, sweetcorn salsa £9 GF/DF  
BBQ spiced chicken wings, spring onion, bourbon BBQ sauce £9 GF/DF  
Field mushrooms on toasted brioche, tarragon cream £8.5 GF/DF/V

## To start.

Roasted scallops, curried cauliflower puree, roasted cauliflower, curry oil £16 GF/DF  
Smoked duck breast, confit duck leg bon bon, pickled plum, hoi sin,  
black sesame, sesame dressed salad £11 GF/DF  
Miso glazed sweet potato, harissa yoghurt, pomegranate, molasses, pistachios £10 V/GF/DF  
St Austell Bay mussels, shallots, white wine cream, sourdough bread £12/£24 GF/DF

## To follow.

Roasted lamb rump, fondant potato, fricassee of peas, baby gem, lamb sauce, mint oil £29 GF/DF  
Cauliflower steak, butter bean hummus, chimichurri, crispy cauliflower leaves, pine nuts £22 DF/V/GF  
Wagyu beef burger, bacon, burger sauce, Monterey Jack cheese, gems, pickles, slaw, fries £22 GF/DF  
Roasted hake, pink fir apple potatoes, mussels, samphire, caviar & prosecco sauce £27 GF/DF  
Aged Somerset sirloin steak, fries, black garlic ketchup, beef dripping,  
shallot & tarragon butter £32 GF/DF  
(Add a blue cheese or peppercorn sauce £3.5 each) GF/DF  
Plant based burger, cheddar, tomato chutney, pickles, gems, slaw, fries £20 DF/V  
TWP fish platter- Monkfish scampi taco, mackerel pate, crevettes, mussels, lemon mayo, whitebait,  
pickles, salad, sourdough £23 GF/DF

## Fancy a side, £4 each.

Skin on fries, basil 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

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## To finish.

TWP sticky toffee pudding, honeycomb, toffee sauce, honeycomb ice cream £9 **v**

Chocolate tart, raspberries, marbled chocolate shards, raspberry sorbet £9 **v**

Affogato- vanilla ice cream, espresso shot, chocolate soil £6 **GF/DF/V**

(Add a liqueur of your choice for £3)

Cinnamon crème brulee, muscovado biscuits £8 **GF/V**

Regional cheese, chutney, celery, biscuits, membrillo £14 **GF/V**

Ice creams- Vanilla, honeycomb, salted caramel, lemon meringue £3 per scoop **V/GF**

Vegan vanilla £3 per scoop **V/GF/DF**

Sorbets- Alphonso mango, Raspberry £3 per scoop **V/GF/DF**

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## 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 fudge

## WHATS GOING ON

### Afternoon tea is back

Friday & Saturday (12pm – 4pm), Sunday (2pm – 4pm)

£25 pp, £10 deposit pp

Please ask a member of staff for more details

### TWP theme nights

All details of our latest theme night will be on our website or ask a member of the team

### New Set menu

We are offering a new 2 & 3 course set menu @ £20/£24

Available Thursday evening, Friday & Saturday Lunch times only

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## 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**

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### **Starters.**

Sun blushed tomato & mozzarella arancini, basil mayo, Old Winchester cheese **GF/DF/V**

Warm pork belly, apple salad, cider dressing, pork puffs **GF/DF**

Salmon ceviche, lemon gel, cucumber, dill mayo, rye bread **GF/DF**

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### **Mains.**

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

Roasted seabass, asparagus, pink fir apple potato, chive sauce **GF/DF**

Layers of feuille de bric, creamed mushrooms, roasted celeriac **DF/V**

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

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### **Puddings.**

Lemon posset, raspberry compote, ginger nut biscuits **GF/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

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## 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.

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## **KIDS MENU**

(Suggested 10 years & under)

### **2 courses £12**

#### **To start.**

Chunky fish fingers, fries, peas

Beef burger, cheese, fries

Pasta, cheesy sauce

Chicken goujons, chips

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#### **To finish.**

Chocolate brownie, chocolate sauce, vanilla ice cream

2 scoops of ice cream

*(Vanilla, chocolate, Honeycomb)*

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## VEGAN MENU

### To start.

Miso glazed sweet potato, harissa yogurt, pomegranate, molasses, pistachios	£10
Field mushrooms on toast, tarragon cream	£8.5

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### To follow.

Layers of feuille do bric, roasted celeriac, sauté mushrooms, chive cream, herb oil	£21
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Cauliflower steak, butter bean hummus, chimichurri, crispy cauliflower leaves, pine nuts	£22
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### To finish.

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

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