

THE WHITE POST

Bar snacks.

Sunshine olives £4 V/GF/DF
Mixed peanuts £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.

Prawn tacos, Bloody Mary sauce, smoked paprika £9 GF/DF
BBQ spiced chicken wings, spring onion, bourbon BBQ sauce £9 GF/DF
Chestnut mushrooms on toasted brioche, tarragon cream £8.5 GF/DF/V

To start.

Roasted scallops, pea puree, chorizo £16 GF/DF
Slow cooked pulled pork, Chinese noodles, hoisin, sesame £10 GF/DF
Heritage tomatoes, feta, basil, mint, peach, toasted sunflower seeds £10 V/GF/DF
Mussels, fragrant red Thai sauce, sourdough bread £12/£24 GF/DF

To follow.

Beef fillet, gratin potato, asparagus, black garlic ketchup, shallot sauce £36 GF/DF
Cauliflower steak, butter bean hummus, chimichurri, crispy cauliflower leaves, pine nuts £22 DF/V/GF
Katsu chicken burger, curry mayo, pickled red onion, gem, fries £22 DF
Roasted hake, mussel risotto, fennel seed & lemon vierge, samphire, garden herbs £27 GF/DF
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
Plant based burger, cheddar, tomato chutney, pickles, gems, fries £20 DF/V
TWP fish platter- Bloody Mary prawn taco, mackerel pate, crevettes, mussels, lemon mayo, whitebait, pickles, salad, sourdough £23 GF/DF
TWP ploughman's- Local ham, Westcombe cheddar, pickled onions, salad, tomato chutney, sourdough, apple £18 GF/DF

Fancy a side, £4 each.

Skin on fries, black garlic ketchup V/GF/DF
Crispy beer battered onion rings V/DF
Seasonal greens, herb oil 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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Set Menu

2 Courses £20

3 Courses £24

Please note this is available for Thursday evening & Friday & Saturday lunchtimes only

Bar snacks.

Sunshine olives £4 **V/GF/DF** Mixed peanuts £3 **V/GF/DF** Sourdough bread, Netherend butter £4.5 **V/GF/DF**

Starters.

Bruschetta of heritage tomatoes, mozzarella, basil, balsamic **GF/DF/V**

Lamb belly scrumpet, charred baby gem, chimichurri

Roasted seabass, peas, fennel seed & lemon dressing **GF/DF**

Mains.

Chicken Milanese, penne pasta, tomato fondue, basil oil, Parmesan **GF/DF**

Roasted hake, Cornish new potatoes, samphire, mussel cream **GF/DF**

Asparagus & pea risotto, feta, sunflower seeds, herb oil **V/DF/GF**

TWP red Thai fish curry, sugar snaps, green beans, rice, condiments **GF/DF**

Puddings.

Baked vanilla cheesecake, strawberry & elderflower salsa, basil, crushed meringue **V**

Affogato- Vanilla ice cream, espresso shot **GF/DF/V**

Regional cheese, medlar jelly, crackers **GF/V**

Add tea or coffee with a fudge £3.8

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To finish.

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

Strawberry pannacotta, strawberry & elderflower salsa, basil, meringue £8.5 **V/GF**

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

(Add a liqueur of your choice for £3)

Raspberry & white chocolate crème brulee, pistachio 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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VEGAN MENU

To start.

Heritage tomatoes, basil, mint, peach, toasted sunflower seed	£10
Chestnut mushrooms on toast, tarragon cream	£8.5

To follow.

Asparagus & pea risotto, fennel seed & lemon dressing, garden herbs	£20
Cauliflower steak, butter bean hummus, chimichurri, crispy cauliflower leaves, pine nuts	£22

To finish.

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

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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

To finish.

Chocolate brownie, chocolate sauce, vanilla ice cream

2 scoops of ice cream

(Vanilla, chocolate, Honeycomb)

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