



THE WHITE POST

Tasting menu

£50 per head £75 with matching drinks flight

Snacks from the kitchen

Estrella Damn

Lamb cutlet, peas, gems, Cornish new potatoes, pesto

Petit Papillion rose

Gin cured salmon, yuzu, lotus root, celeriac remoulade, caviar

TWP gin, Fever Tree tonic

**English tomatoes, bocconcini, basil, balsamic,
sweet pickled onions, pumpkin seeds**

Picpoul de pinet

Beef fillet, burnt ends, confit carrot, beef shin potato cake

Malbec, Argentina

Hazelnut ice cream, sable biscuits, popcorn, toffee

Strawberries & cream, basil, meringue

Prosecco, strawberries, basil, pink gin

Add cheese to share £10

End the night with an espresso martini £9

Allergens & dietary requirements- please inform a member of the team if you have any requirements.

Please be aware that all 14 allergens are used within the kitchen, whilst we cannot fully guarantee zero cross contamination we will do our utmost to avoid it.



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