



SMALL PLATES

Sourdough bread loaf, olive oil, balsamic, TWP butter, green olives **£6**

Crispy whitebait, spicy mayo, lemon **£6**

Cured meats, semi dried tomatoes, hummus, grissini **£6**

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.



THE WHITE POST

Vegetarian tasting menu

£50 per head £75 with matching drinks flight

Snacks from the kitchen

Estrella Damn

Warm salad of Cornish potatoes, peas, gems, pesto, Feta, Bantam egg

Petit Papillion rose

Tandoori cauliflower, lentil dhal, golden raisins, coriander

TWP gin, Fever Tree tonic

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

Risotto primavera, courgette tempura, Feta, smoked paprika oil
Sauvignon blanc, Malborough

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.