

## SET MENU

### TO START

Homemade Soup of the Day, served with Warmed Fresh Bread (v, vg, gfo)

Sage and Apple Scotch Egg, Bacon & Bourbon Jam (gf, df)

Poached Salmon, Pickled Cucumber, Mushroom Ketchup, Dashi, Crispy Seaweed (df)

### TO FOLLOW

Catch of the Day, Bread and Caper Crumb, Parsley Sauce, Rainbow Chard, Crushed Dill Potatoes, Red Pepper Puree (gf)

Pea and Mint Risotto, Crème Fraiche, Cheddar Tuile, Baby Watercress, Red Amaranth (v, vgo)

Padfield Pork Belly, Crackling, Buttered Mash, Apple Puree, White Pudding Bonbon, Cavolo Nero, Crispy Leeks,  
Peppercorn Sauce

### TO FINISH

The Dumb Post Chocolate Brownie, Chocolate Soil, Peanut Butter Ice Cream

Pistachio and Olive Oil Cake, Chocolate Shards, Chocolate Sorbet

Seasonal Crumble, Crème Anglaise (vg, gf)

Selection of Marshfield Ice Cream and Sorbet Served in a Bowl or Waffle Cone (vgo)

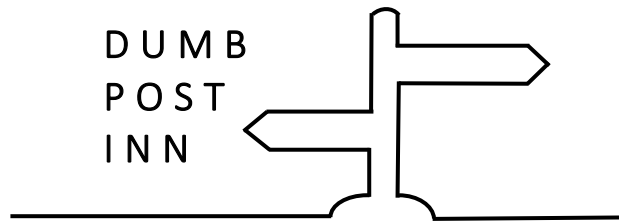
2 Course - £24.95

3 Course - £29.95

Turn over to read a little bit about our food journey so far...

v = Vegetarian vg = Vegan gf = Gluten Free df = Dairy Free vgo/gfo = Vegan/Gluten Free on Request

Please speak to your waiting staff to discuss any dietary requirements or any other questions about what we can offer.



We pride ourselves on sourcing the freshest and most local sustainable food produce available. To achieve this goal, we work with a few local suppliers below.

### **Swerves Farm, Ratford**

*From the family farm to the family pub!*

Our main supply of Beef and Lamb now comes directly from the family farm just down the road from the restaurant.

The animals are home reared, and grass fed, using sustainable farming methods in the fields below the pub. This allows us to offer great tasting, prime select cuts and ensures that nothing goes to waste.

### **V&P Collins, Bromham**

A family run business just a few miles away. Producing a wide selection of seasonal vegetables and potatoes. Their produce is handpicked and sorted the morning of delivery.

### **Walter Rose and Son, Devizes**

Poultry and other selected cuts of meat are sourced from Walter Rose and Son. Award winning family run business, recognised for their master butchery skills and sustainable products.

### **Padfield Porkies, Seend**

Family run business providing the finest quality pork in the area. We use Padfield Porkies for our Pork Belly and roasting joints for Sunday lunch, accompanied with the best crackling.

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