



LUNCH MENU

NIBBLES

Korean Style Olives (gf, df, vg) £5

Homemade Crisps, Toasted Sesame dip (gf) £6

Pork & Black Pudding Bon Bons, Burnt Apple Puree (gf, df) £6

LIGHTER BITES

Homemade Soup of the Day, served with Warmed Fresh Bread (v, vg, gfo) Small £6/Large £9

Cornish Mussels, with Coriander, Lemon Grass & Coconut (gfo, df) Small £10/Large £18

Creamy Wild Mushrooms on Toasted Fresh Bread (v, vgo, gfo) Small £10/Large £14

Grilled Cornish Mackerel, Orange, Rocket & Watercress salad with an Orange, Mustard & Chilli dressing (gf, df) £12

Homemade Quiche of the day, with Dressed Baby Leaf Salad & Fries £14

Sandwich of the Day, served with Fries and House Slaw (v, gfo) £11 Upgrade to Triple Cooked Chips £2

PUB CLASSICS

Beer Battered Cornish Haddock, Triple Cooked Chips, Crushed Garden Peas, Homemade Tartar Sauce (gfo, df) £17

Honey & Mustard Roasted Ham, Brace of Eggs & Triple Cooked Chips (gf, df) £15

Homemade Dumb Post Burger, Toasted Brioche Bun, Gem Lettuce, Tomato, Cheddar Cheese, Chorizo Jam, House Slaw, served with Fries (gfo) £16 Add Bacon £1.5 Upgrade to Triple Cooked Chips £2

The Dumb Post Vegan Burger, Toasted Bun, Lettuce, Tomato, Caramelised Onion Chutney, served with Fries (v, vg, gf) £14

Upgrade to Triple Cooked Chips £2

Dad's Farmed 28 Day Aged 8oz Sirloin, Garlic Portobello Mushroom, Confit Beef Tomato and Fries (gf, df) £27

Classic Peppercorn or Blue Cheese Sauce £3

SIDES £4

Seasoned Fries

Triple Cooked Chips

Onion Rings

Side Salad

Seasonal Vegetables

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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