



## SUNDAY ROAST DINNER

All our Roast Dinners are served with Homemade Yorkshire Pudding, Roast Potatoes, Parsnips, Rich Gravy and Seasonal Vegetables

Dad's Farmed Roast Leg of Lamb with Slow Braised Lamb £22

Dad's Farmed Sirloin of Beef £21

Padfield's Pork Shoulder £19

Roasted Chicken Supreme £18

Mixed Roast £23

Roasted Mediterranean Vegetable Tart (v) £17

Add a Bowl of

Cauliflower Cheese £5

Parmesan & Leek Gratin £5 Sage & Sausage Stuffing £5

Warm Sandwich filled with your choice of meat, served with Roast Potatoes and a Jug of Rich Gravy

Chicken Breast £12

Rump of Beef £13

Roast Pork Shoulder £12

Children Roast £8

Beer Battered Haddock with Triple Cooked Chips, Tartar Sauce and Crushed Minted Peas £17

## TO FINISH

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream £8

The Dumb Post Chocolate Brownie, Chocolate Soil, Caramelised Biscuit Ice Cream £8

Coconut & Vanilla Cheesecake, Dark Chocolate, Mango & Lime Sorbet (vg, v, df, gf) £9

Selection of Marshfield Ice Cream and Sorbet – One Scoop £3/Two Scoops £5

Locally sourced Cheese Board, Artisan Biscuits, Red Onion Chutney, Grapes, Celery, Apple £14

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.*

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.