



CHRISTMAS PARTY MENU

TO START

Spiced Parsnip Soup (vg, gfo)

French Onion Soup (gfo)

Steak Tartar, Beetroot, Blackberry Preserve, Cured egg yolk & Seeded Cracker (gfo, df)

Duck Liver Parfait, Crispy Duck Leg, Orange Puree, Sourdough & Micro Coriander (gfo)

Smoked Haddock, Pancetta, Cockles, Sweetcorn and Parsley Broth (gf)

Baked Camembert, Garlic & Rosemary, Onion Chutney & Toast

TO FOLLOW

Turkey & Pork Stuffing Ballotine, Pigs in Blankets, Duck fat Roast Potatoes, Glazed local Carrots and Parsnip, Spiced Red Cabbage, Tender stem Broccoli and Rich Gravy (gfo)

Venison Loin, Potato & Leek Dauphinoise, Roasted Turnip Puree, Sprout Tops & Chestnuts, Red Current Jus (gf)

Salmon Fillet, Crab Croquette, Spinach, Chardonnay and Chive Sauce (gf)

Sage Gnocchi, Roasted Winter Squash, Goats Cheese, Juniper and Onion Chutney (gf, dfo, vgo)

DESSERT

The Dumb Post Chocolate Brownie, Salted Caramel Ice Cream (gf)

Spiced Christmas Pudding, Homemade Malt Ice Cream

Warm Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream

Black Forest Trifle, Whipped Chocolate Custard, Cherries, Chantilly, Chocolate Shards (gf)

Locally sourced Cheeses from Brinkworth Dairy + a shot of Tawny Port (£5 Additional)

2 Course - £29.95

3 Course - £35.95

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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