

À LA CARTE

TO START

Soup of the day with Warm Hobbs House Sourdough and Salted Butter (v)

£6

Pan Fried Queen Scallops with Celeriac and Roasted Chorizo

£11

Ham Hock and Leek Terrine Quails Egg, Mustard Emulsion and Toasted Sour Dough

£9

Homemade Confit Mushroom and Winter Truffle Tortellini with Sage (v)

£7

Crispy Moroccan Spiced Lamb Belly, Harissa and Natural Yogurt

£10

TO FOLLOW

*Pan Roasted Local Venison Loin, Braised and Pressed Venison Leg Bromham Parsnips and Roasted Chicory with
a Blackberry and Red Wine Jus*

£23

Lamb Loin Wellington served with Buttered Baby Turnip and Leeks, Winter Cress Puree and Red Wine Jus

£24

*Pan Seared Duck Breast, Confit Duck Leg, Smoked Pancetta and Haricot Bean Cassoulet Topped with Toasted
Herb Crumb and Bromham Heritage Carrots*

£22

*Butter Roasted Halibut with Celeriac Fondant, Sauteed Wild Mushrooms and Wilted Cavolo Nero, Devon White
Crab with a Chicken Stock Reduction and Herb Oil*

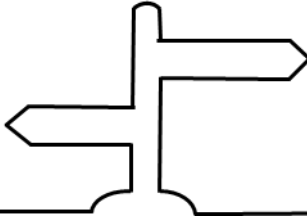
£24

Homemade Crispy Parmesan Gnocchi "Bubble and Squeak" Free Range Duck Egg and Winter Truffle (v)

£18

Vegan, Gluten Free and Dairy Free options are available on request. Please speak to your waiting staff to discuss any dietary requirements.

DUMB
POST
INN



PUB CLASSICS

Dad's Farmed Lamb Ragu, Sage Gnocchi, Parmesan Bechamel served with Roasted Garlic Sourdough £16

Beer Battered Fresh Cornwall Haddock with Triple Cooked Chips, Crushed Garden Peas, Tartar and Lemon Wedge £14

The Dumb Post Pie of the Day served with Creamy Buttered Mash, Bromham Farmed Heritage Carrots and Red Wine Jus £15

Honey Glazed Ham served with Triple Cooked Chips, Local Free Range Hens Egg, Mustard Mayo and Cornichons £14

Homemade Pork and Beef Burger served in a Toasted Brioche Bun on Fresh Baby Gem Lettuce, Sliced Beef Tomato with Crispy Streaky Bacon, Mature Cheddar and Topped with Sweet Onion Marmalade Served with Skin on Fries and House Slaw £16

Chicken Breast Burger served in a Toasted Brioche Bun on Fresh Baby Gem Lettuce, Sliced Beef Tomato with Crispy Streaky Bacon, Mature Cheddar and Topped with Hickory BBQ Sauce Served with Skin on Fries and House Slaw £15

Cashew Nut, Humous, Honey Glazed Root Vegetables, Pickled Shallot Petals, Crispy Kale, Carrot Crisps and Herb Oil (vg) £13

LOCALLY SOURCED STEAKS

28 Day Aged 10oz Sirloin £25

28 Day Aged 8oz Ribeye £22

28 Day Aged 8oz Fillet £31

Served with Slow Roasted Flat Mushroom, Confit Roma Tomato and Skin on Fries

Add Sauces £3

Classic Peppercorn or Stilton Cream or Bearnaise

SIDES £4

Triple Cooked Chips

Skin on Fries

Seasonal Vegetables

Beer Battered Onion Rings

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