

THE
PEMBROKE
ARMS
WILTON

Shoot Menu – to be shared by the table

Starters	Church Farm beef tartare, mustard aioli, pickles Hot smoked Chalkstream trout, horseradish Rarebit croquettes, sour cream + chive
Mains	Beef Wellington, béarnaise Brixham plaice, caper butter Wild mushroom arancini
Sides	Roasted new potatoes Confit garlic fried greens Slaw
Puddings	Sticky toffee pudding Apple + blackberry crumble Dark chocolate + brown butter mousse
Cheese	Peter's Yard crackers, pickled celery, red onion chutney Westcombe Cheddar, Pave Cobble, Bath Blue

Please ask the squad about any allergens present in our food and do let us know if you have any allergies at all.
A discretionary 12.5% service charge is added to all bills, 100% of which goes to the team looking after you.

WINE

Sparkling

Spumante, Bella Modella NV, <i>Veneto, Italy</i>	7.2 / 30
Le Roc Ambulle, Pet Nat Rosé 2021 <i>Fronton, France</i>	35
Blanc de Blancs Brut, Crémant de Bourgogne NV <i>Burgundy, France</i>	40
Champagne Brut, Bernard Remy 'Carte Blanche' NV <i>Champagne, France</i>	60
Furleigh Estate, Classic Cuvée <i>Dorset, England</i>	60

Red

Merlot, Rio Alto 2021 <i>Valle de Aconcagua, Chile</i>	7.5 / 26
Tempranillo, Finca Manzanos 2022 <i>Rioja, Spain</i>	8 / 27
Château Oumsiyat, 'Jaspe' 2019 Bekaa Valley, Lebanon	29
Pinot Noir, Dissenay 2022 <i>Pays d'Oc, France</i>	8.5 / 30
Cairanne, Domaine Chapoton 2020 <i>Rhône Valley, France</i>	31
Malbec, Alto Molino 2022 <i>Salta, Argentina</i>	32
Shiraz, Second Nature 2019 <small>ORG</small> <i>McLaren Vale, Australia</i>	33
Nero d'Avola Kore 2022 <small>ORG</small> <i>Sicily, Italy</i>	35
Beaujolais-Villages, Manoir du Carra 2020 <small>ORG</small> <i>Beaujolais, France</i>	37
Château La Tour de By 2014 <i>Medoc, France</i>	39
Barolo, Castagni 'Reverdito' 2017 <i>La Morra, Italy</i>	45
Château Pavillon Rocher, St-Émilion Grand Cru 2015 <i>Saint-Émilion, France</i>	56
'Guidalberto' Tenuta San Guido 2020 <i>Tuscany, Italy</i>	66
La Telegramme, Vieux Télégraphe 2019 <i>Châteauneuf-du-Pape, France</i>	88

Rosé

Mont Rocher Rosé 2022 <i>Pays d'Oc, France</i>	7.5 / 26
Château l'Escarelle, Palm Par l'Escarelle Rosé 2022 <i>Provence, France</i>	9.5 / 35
Château du Rouët, 'Villa Estérelle' 2022 <i>Provence, France</i>	40

White

Garnacha Blanca, Bodegas Paniza 'Dama D Roca' 2021 <i>Aragon, Spain</i>	25
Pinot Grigio, Orsino 2022 <i>Veneto, Italy</i>	7.5 / 26
Picpoul de Pinet, Château de la Mirande 2022 <i>Languedoc, France</i>	7.5 / 28
Chardonnay, Montsablé 2022 <i>Haute Vallée l'Aude, France</i>	8 / 29
Sauvignon Blanc, Snapper Rock 2022 <i>Marlborough, New Zealand</i>	8 / 30
Grüner Veltliner, Funkstille, 2021 <i>Niederösterreich, Austria</i>	32
Riesling Trocken, Von Buhl 'Bone Dry' 2022 <i>Pfalz, Germany</i>	34
Albariño, Alba Martín 2022 <i>Rías Baixas, Spain</i>	35
Gavi del Comune di Gavi 2021, Folli & Benato <i>Piemonte, Italy</i>	37
Petit Chablis, Domaine Hamelin 2020 <i>Burgundy, France</i>	39
Pouilly Fuisse, Michel Chavet 2022 <i>Burgundy, France</i>	44
Sancerre, Aurore Dézat, Domaine des Chasseignes 2021 <i>Loire, France</i>	45
Condrieu 2020, Lionel Faury <i>Côtes du Rhône, France</i>	56

Booze free

Sparkling Rosé, Oddbird <i>Languedoc, France</i>	30
Blanc de Blancs, Oddbird <i>Languedoc, France</i>	30
Oddbird Syrah Blend Red <small>ORG</small> <i>Languedoc, France</i>	35
Oddbird Riesling Blend White <small>ORG</small> <i>Alsace, France</i>	35