

THE  
**PEMBROKE**  
**ARMS**  
 WILTON

<b>Bar</b>	Padron peppers, chilli salt	8.5
<b>Snacks</b>	Buttermilk sweet chilli squid	9.5
	Westcombe rarebit croquettes, Worcestershire mayo	9
	Pork + nduja scotch egg, aioli	9.5
	Honey mustard chipolatas	9
<b>Starters</b>	Chestnut mushroom soup, sourdough, butter	8
	Brixham crab on toast, chicory + fennel	10
	Confit beetroot, hazelnut, charred shallot, pickled lemon	8.5
	Grilled pigeon breast, celeriac remoulade, walnut	10
<b>Pies</b>	Grass-fed beef + stout	22
	Castlemead chicken, smoked gammon and leek	21
	Vegan sausage + ratatouille	19
	<i>handmade shortcrust pies served with mash, smashed peas + gravy</i>	
<b>Pub bangers</b>	Double beef burger, American cheese, burger sauce, pickles, coleslaw, fries	19.5
	Beer battered haddock, tartare sauce, curry sauce, smashed peas, fries	19.5
	Veal liver, marsala caramelised onions, mash, greens, bacon	23
	Crispy chicken Caesar salad   romaine lettuce, bacon, croutons	18
<b>Mains</b>	Roasted celeriac, spiced chickpeas, tahini, zhoug	17
	Grilled lamb rump, French style peas, pickled walnut, mash	24
	Brixham hake, harissa + butter bean stew, aioli, croutons	23
	Chicken schnitzel, smoky chimichurri butter, tenderstem, mash	19
	Dry-aged 8oz flat iron steak, tarragon + shallot butter, watercress, fries	24
<b>Sides</b>	Fries / mash	5
	Garlic fried greens	5
	Watercress + shallot salad, maple + mustard dressing	5
	Sweet potatoes wedges, garlic mayo	7

**On your bill you'll find a 12.5% discretionary service charge.  
 100% of which is split fairly between everyone who works here.**

**Please ask the squad if you would like to know about the allergens present in our food.**

## WINE LIST

### Sparkling

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

### Red

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

### Rosé

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

### White

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

### Booze free

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