

THE PEMBROKE ARMS WILTON

SUNDAY SHARPENERS

Bloody Mary vodka, port, sherry, tomato juice, Worcester sauce, tabasco, pepper, celery salt	10
Virgin Mary tomato juice, Worcester sauce, tabasco, pepper, celery salt	5

STARTERS

Pork + sage scotch egg, mustard mayo	9.5
Celeriac + apple soup, sourdough	8
Chilli + lime squid, Sriracha mayo	10
Grilled tenderstem + Westcombe ricotta, smoked almonds	9
Duck, pork + hazelnut terrine, cranberry, toast	10

SUNDAY ROAST

All served with roast spuds, Yorkshire pudding, pigs in blankets, braised red cabbage, carrot + swede mash, greens + gravy

Church Farm sirloin	21/23
Slow roasted Norton St. Phillip lamb shoulder	21/23
Mixed roast sirloin + lamb	21/23
Chestnut mushroom, apricot + walnut roast	18

HANDMADE PIES

Shortcrust + puff pastry pies served with mash, smashed peas + gravy

Chicken, smoked gammon + leek	24
Vegan sausage pie + ratatouille	24

PUB BANGERS

Double beef burger, American cheese, burger sauce, pickles, coleslaw, fries	20.5
Beer battered haddock, tartare sauce, curry sauce, smashed peas, fries	21.5

SIDES

Extra spuds Yorkie gravy	0
Extra veggies	5
Cheesy leeks	6
Fries / mash	5
Garlic fried greens	5
Mixed leaf salad	5

NOLE SOURDOUGH PIZZA

Pizzas from the nole kitchen may come at slightly different times to food from the Pembroke kitchen.

no.1	mozzarella + fresh basil	15
no.2	anchovy, artichoke + chilli	15.5
no.3	pepper pork, potato, blue cheese + walnut pesto	15.5
no.4	mushroom, Westcombe ricotta + truffle	15.5
no.5	'nduja, mozzarella + crispy onions	15.5
no.6	aubergine, tahini + roquito pepper (vegan on request)	15.5
no.7	pepperoni + chilli honey	15.5
Meat special	see blackboards	16
Vegan special	see blackboards	16

DIPS

Garlic + herb	2
Watercress + walnut pesto	2
Chilli jam mayo	2
Sriracha mayo	2

PUDDINGS

Sticky toffee pudding, toffee sauce, vanilla ice cream	8.5
Gingerbread ice cream sundae	8.5
Red wine poached pear, chocolate ganache, almonds	8.5
Spiced cheesecake, candied pecans	8.5
Warm chocolate chip cookie + ice cream	8.5
Affogato Add a shot of Kahlua / Kraken / Baileys.	5.5 +2

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, PERRY + CIDER

SPARKLING

Prosecco, Bella Modella NV <i>Veneto, Italy</i>	7.25 / 30
Cava, Peralada, Stars Brut Reserva ORG <i>Penedes, Spain</i>	32
Le Roc Ambulle, Pet Nat Rosé 2022 ORG <i>Fronton, France</i>	35
Crémant de Limoux, Maison Antech, Cuvée de Françoise NV <i>Languedoc, France</i>	40
Champagne Grande Réserve 1er Cru, Pierre Mignon HALF BOTTLE <i>Champagne, France</i>	40
Furleigh Estate, Classic Cuvée 2017 <i>Dorset, England</i>	55
Champagne Grande Réserve 1er Cru, Pierre Mignon <i>Champagne, France</i>	65

RED

Merlot, Rio Alto 2022 <i>Valle de Aconcagua, Chile</i>	8 / 29
Tempranillo, Finca Manzanos 2022 <i>Rioja, Spain</i>	8 / 29
Nero d'Avola, Cantine Paolini 2022 ORG <i>Sicily, Italy</i>	29
Pinot Noir, Dissenay 2023 <i>Pays d'Oc, France</i>	8.5 / 30
Malbec, Santa Julia 2021 ORG <i>Mendoza, Argentina</i>	8.5 / 30
Côtes du Rhône, Réserve de Fleur 2022 <i>Côtes du Rhône, France</i>	31
Bordeaux Superieur, Château Maine Martin 2018 <i>Bordeaux, France</i>	33
Primitivo, Electric Bee 2022 <i>Puglia, Italy</i>	35
Old Vine Shiraz, Thistledown 'Gorgeous' 2022 <i>McLaren Vale, Australia</i>	40
Bourgogne Rouge, Domaine Chitry 2022 <i>Burgundy, France</i>	45
Rosso di Montalcino, Argiano 2021 <i>Tuscany, Italy</i>	48
Barolo, Castagni 'Reverdito' 2017 <i>La Morra, Italy</i>	55
Château Pavillon Rocher, St-Émilion Grand Cru 2015 <i>Saint-Émilion, France</i>	60
Piedlong, Famille Brunier 2019 <i>Châteauneuf-du-Pape, France</i>	65
Pinot Noir, Talley Estate 2020 <i>California, USA</i>	65

BOOZE-FREE

Saint-Chinian, Oddbird <i>Languedoc, France</i>	8 / 30
Riesling Blend, Oddbird ORG <i>Alsace, France</i>	8 / 30
Sparkling Rosé, Oddbird <i>Languedoc, France</i>	30
Blanc de Blancs, Oddbird <i>Languedoc, France</i>	30
Sprigster, Sparkling Gooseberry Infusion <i>Tisbury, UK</i>	25

ROSÉ

Mont Rocher Rosé 2022 <i>Pays d'Oc, France</i>	8 / 29
Palm Par l'Escarelle 2023 ORG <i>Provence, France</i>	9.5 / 35
Folc, English Rosé 2022 <i>Kent, UK</i>	37.5
Palm Par l'Escarelle 2022 MAGNUM ORG <i>Provence, France</i>	68
Château l'Escarelle, Les Deux Anges 2022 ORG <i>Provence, France</i>	42
Château l'Escarelle, Les Deux Anges 2022 MAGNUM ORG <i>Provence, France</i>	80

WHITE

Pinot Grigio, Orsino 2023 <i>Veneto, Italy</i>	8 / 28
Chardonnay, Montsablé 2023 <i>Haute Vallée l'Aude, France</i>	8 / 29
Vinho Verde Branco, Vale do Homem 2022 <i>Vinho Verde, Portugal</i>	29
Picpoul de Pinet, Ornezon 2023 <i>Languedoc, France</i>	8.5 / 31
Rioja Blanco, Gatito Loco 2022 ORG <i>Rioja, Spain</i>	32
Chenin Blanc, Winery of Good Hope 2022 <i>Western Cape, South Africa</i>	33
Grüner Veltliner, Funkstille 2022 <i>Niederösterreich, Austria</i>	34
Riesling Trocken, Von Buhl 'Bone Dry' 2022 <i>Pfalz, Germany</i>	34
Sauvignon Blanc, Kukupa 2023 <i>Marlborough, New Zealand</i>	9 / 35
Gavi del Comune di Gavi 2022 Produttori di Gavi, Mille951 <i>Piedmont, Italy</i>	37
Albariño, Alba Martín 2022 <i>Rias Baixas, Spain</i>	38
Petit Chablis, Courtault Michelin 2022 <i>Burgundy, France</i>	47
Sancerre, Aurore Dézat, Domaine des Chasseignes 2022 <i>Loire, France</i>	49
Bourgogne Chardonnay, Chanzy 2022 <i>Burgundy, France</i>	51
Condrieu 'La Berne' 2022 Lionel Faury <i>Côtes du Rhône, France</i>	68

ORANGE

Le Mécanique du Vin, Vin orange 2023 <i>Languedoc, France</i>	29
Skin Contact, Funkstille 2022 <i>Niederösterreich, Austria</i>	30

CIDER + PERRY

Wilding, Commix 2021 <i>Somerset, UK</i>	32
Wilding, Ditchheat Hill 2022 <i>Somerset, UK</i>	32
Wilding, Perry Hill 2021 <i>Somerset, UK</i>	32

PUDDING

	75ml / 375ml bottle
Chateau Briatte, Sauternes 2018 <i>Bordeaux, France</i>	7 / 29
Quady, Elysium Black Muscat 2018 <i>California, USA</i>	7 / 29
Michele Chiarlo, Nivole Moscato d'asti 2021	7 / 29