

# THE PEMBROKE ARMS WILTON

## BAR SNACKS

Padron peppers + chilli salt	8.5
Chilli + lime squid, Sriracha mayo	10
Honey mustard chipolatas	9.5
Smoked rarebit croquettes + Worcestershire mayo	9.5
Pork + sage scotch egg, mustard mayo	9.5
Grilled tenderstem, Westcombe ricotta smoked almonds	9

## HANDMADE PIES

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

Chicken, smoked gammon and leek	24
Grass-fed beef + stout	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
Veal liver, Marsala caramelised onions, mash, greens, bacon	24

## SIDES

Fries / mash	5
Garlic fried greens	5
Mixed leaf salad	5
Sweet potato fries	6

## MAINS

Chicken schnitzel, Za'atar yogurt, zhoag, salad, fries	21
Spelt + mushroom risotto, egg yolk balsamic + hazelnuts	19
Venison stew, pancetta, greens, mash + horseradish	23
Chalk stream trout, creamed butter beans, almonds, tarragon	26

## NOLE SOURDOUGH PIZZA

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

<b>no.1</b> mozzarella + fresh basil	15
<b>no.2</b> anchovy, artichoke + chilli	15.5
<b>no.3</b> pepper pork, potato, blue cheese + walnut pesto	15.5
<b>no.4</b> mushroom, Westcombe ricotta + truffle	15.5
<b>no.5</b> 'nduja, mozzarella + crispy onions	15.5
<b>no.6</b> aubergine, tahini + roquito pepper (vegan on request)	15.5
<b>no.7</b> pepperoni + chilli honey	15.5
<b>Meat special</b>   see blackboards	16
<b>Vegan special</b>   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	5.5
Add a shot of Kahlua / Kraken / Baileys.	+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.**

<b>BEER + CIDER</b>	<b>Pint</b>	<b>GIN</b>	
Mahou 5.1%	6.20	Bombay Sapphire	5.25
Rude Giant Lager 4%	5.50	Malfy Arancia	5.50
Camden Hells 4.6%	6.20	Whitley Neill Rhubarb + Ginger	5.50
Guinness 4.1%	6.80	Hendrick	5.75
Thatchers Gold 4.8%	5.50	Mermaid gin   pink ( <i>Isle of Wight</i> )	6.00
Rude Giant IPA 4.3%	6.30	Explorer ( <i>Downton, Wiltshire</i> )	6.00
Bath Gem 4.1%	5.50	Monkey 47	6.50

<b>WHITE WINE</b>	<b>Glass / Bottle</b>	
Orsino, Pinot Grigio (It) 2021	8.00	28
Montsable IGP Chardonnay (Fr) 2020	8.00	29
Picpoul de Pinet Granges Des Rocs (Fr) 2020	8.50	31
Von Buhl Bone Dry Riesling (Ger) 2021		34
Kukupu Marlborough Sauvignon Blanc (NZ) 2022	9.00	35
Gavi del Comune di Gavi Mille951 (It) 2022		37
Alba Martin, Albarino (Es) 2019		38
Petit Chablis, Courtault (Fr) 2020		47
Sancerre, Aurore Dezat (Fr) 2019		49

<b>RED WINE</b>	<b>Glass / Bottle</b>	
Rio Alto Merlot (Ch) 2021	8.00	29
Tempranillo, Rioja Finca Manzanos (Esp) 2021	8.00	29
Pinot Noir, Dissenay (Fr) 2021	8.50	30
Santa Julia Malbec (Ar) 2021	8.50	30
Bordeaux Superieur, Chateau Maine Martin (Fr) 2018		33
Primitivo, Electric Bee (It) 2022		35
Old Vine Shiraz, Thistledown 'Gorgeous' (Aus) 2022		40
Reverdito Barolo (It) 2016		55

<b>ROSÉ + ORANGE</b>	<b>Glass / Bottle / Magnum / Jeroboam</b>		
Le Mecanique du Vin, Vin Orange (fr) 2023		29	
Skin Contact, Funkstille Orange (AT) 2022		30	
Mont Rocher (Fr) 2021	8.00	29	
Palm l'Escarelle, Provence (Fr) 2022	9.50	35	
Folc, English Rosé, Kent, (Eng) 2022		37	
Chateau l'Escarelle, Les Deux Anges, (FR) 2023		42	80 185

<b>SPARKLING</b>	<b>125ml</b>	<b>Bottle</b>
Bella Modella Prosecco	7.20	30
Maison Jaffelin Cremant		45
Bernard Remy Carte Blanche		60
Furleigh Estate English Brut		60

### **BOTTLED BEER + CIDER**

Rekorderlig Berries 4.0%   500ml	5.90
Rekorderlig Strawberry + Lime 4.0%   500ml	5.90
Birra Moretti AF 0.0%   330ml	4.00
Erdinger Alkoholfrei 0.5%   500ml	4.90
Guinness 0.0%   440ml	6.00

### **SOFTIES**

Fresh lime + elderflower spritz	2.65 / 4.20
Coke / Diet Coke	2.75 / 3.75
San Pelly   Blood Orange, Orange, Lemon	3.20
Frobisher's juice   Apple, Orange, Cranberry	3.50
Frobisher's fusions   Orange + Passionfruit	3.75
Frobisher's fusions   Apple + Mango	3.75
Spiced tomato juice	3.50
Double Dutch ginger beer	3.80
San Pelly   Large sparkling water	5.50
Hildon   Small sparkling / still water	3.40
Acqua Panna   Large still water	5.50

### **SPIRITS**

#### **Vodka**

Absolut	5.25
Chardonnay Vodka ( <i>Wiltshire</i> )	5.50
Black Cow ( <i>West Dorset</i> )	6.00
Mermaid Salt ( <i>Isle of Wight</i> )	6.00

#### **Rum**

Havana Club	5.50
Kraken	5.50
Devon Rum Co. ( <i>Devon</i> )	6.00
Mermaid Spiced ( <i>Isle of Wight</i> )	6.50

#### **Whiskey**

Jameson	5.50
Woodford Reserve	7.00
Jura 10yo	8.50

#### **SHOTS**

Limoncello	4.75
Jose Cuervo gold	5.50
Jose Cuervo silver	5.50
Patrón silver	5.00