

THE PEMBROKE ARMS WILTON

BAR SNACKS + STARTERS

Padron Peppers + Chilli Salt	8.5
Chilli + Lime Squid, Sriracha Mayo	10
Rarebit Crumpet, Pickles	9.5
Honey + Mustard Glazed Chipolatas	9.5
Pork + Fennel Scotch Egg Celeriac Remoulade	10
Pea + Mint Soup, Bread, Butter	8
Buffalo Mozzarella, Isle Of Wight Tomatoes Hazelnuts	10/17
Hot Smoked Chalk Stream Trout Pate, Radish, Crispbread	10

PUB BANGERS

Double Beef Burger, American Cheese, Burger Sauce, Pickles, Coleslaw, Fries	21
Beer Battered Fish + Chips, Tartare Sauce Curry Sauce, Smashed Peas	23
Crispy Chicken Ceaser Salad Ceaser Dressing, Cos Lettuce, Bacon, Croutons	21
Veal Liver, Caramelised Onions, Mash Greens, Bacon	24
Grass-Fed Beef + Stout, Greens, Mash Gravy	25

MAINS

Chicken Schnitzel, Greens, Wild Garlic Butter, Mash	23
Chargrilled Purple Sprouting Broccoli, Romesco, Chicory, Potato Rosti	20
Butchers' Choice Steak, Nduja Butter Watercress + Shallot Salad, Fries	29.5
Pork Chop, Goats Curd, Cavolo Nero Salsa Verde, Potatoes	24
Whole Bream, Samphire, New Potatoes Lemon + Caper Butter	25

SIDES

Fries / Mash	5
New Potatoes	5
Garlic Fried Greens	5
Watercress + Shallot Salad	5
Sweet Potato Fries	6

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	16
no.2	anchovy, artichoke + chilli	16.5
no.3	pepper pork, potato, blue cheese + walnut pesto	16.5
no.4	mushroom, Westcombe ricotta + truffle	16.5
no.5	'nduja, mozzarella + crispy onions	16.5
no.6	aubergine, tahini + roquito pepper (vegan on request)	16.5
no.7	pepperoni + chilli honey	16.5
Meat special	see blackboards	17
Vegan special	see blackboards	16.5

DIPS

Garlic + herb	2
Watercress + walnut pesto	2
Truffle mayo	2
Sriracha mayo	2

PUDDINGS

Sticky Toffee Pudding, Toffee Sauce Vanilla Ice Cream	8.5
Eton Mess Ice Cream Sundae	8.5
Grilled Peach, Coconut Sorbet Granola	8.5
Warm Chocolate Chip Cookie + Ice Cream	8.5
Cheese Wookey Hole Cheddar, Yarlington Blue Membrillo	12
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.

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

Los Espinos, Merlot 2023 Central Valley, Chile	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 Provence, France	9.5 / 35
Folc, English Rosé 2022 <i>Kent, UK</i>	37.5
Palm Par l'Escarelle 2022 MAGNUM ORG Provence, France	68
Château l'Escarelle, Les Deux Anges 2022 ORG Provence, France	42
Château l'Escarelle, Les Deux Anges 2022 MAGNUM ORG Provence, France	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