

THE PEMBROKE ARMS WILTON

BAR SNACKS + STARTERS

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

PUB BANGERS

Double Beef Burger, American Cheese, Burger Sauce, Pickles, Coleslaw, Fries	21
Beer Battered Fish + Chips, Tartar Sauce, Curry Sauce, Smashed Peas	23
Handmade Shortcrust + Puff Pastry Pie Greens, Mash, Gravy	25

SUNDAY ROAST

Chestnut Mushroom, Apricot + Walnut Roast	21
Roast Sirloin	23/25
Slow Roasted Lamb Shoulder	23/25
Roast Pork Loin	23/25
Mixed Roast Sirloin + Lamb + Pork	27

*All Served With Roasted Spuds, Yorkshire Pudding, Pigs
In Blankets, Braised Red Cabbage, Carrot + Swede Mash,
Greens + Gravy*

SIDES

Extra Spuds Yorkie Gravy	0
Extra Veggies	5
Cauliflower Cheese	6
Fries / Sweet Potato Fries	5/6
Watercress + Shallot 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	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 Upon Request)	16.5
No.7	Pepperoni + Chilli Honey	16.5

SPECIALS

Meat	Ground Beef, Red Onion + Peppercorn Mayo	17
Vegan	New Forest Asparagus, Radish, Almonds + Salsa Verde	16.5

DIPS

Garlic + Herb	2
Watercress + Walnut Pesto	2
Truffle Mayo	2
Sriracha Mayo	2

PUDDINGS

Sticky Toffee Pudding, Toffee Sauce, Ice Cream	8.5
Eton Mess Sundae, Ice Cream	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 <i>Add A Shot Of Kahlua / Kraken / Baileys</i>	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>	7.5 / 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
Nero d'Avola, Cantine Paolini 2022 ORG <i>Sicily, Italy</i>	29
Tempranillo, Finca Manzanos 2022 <i>Rioja, Spain</i>	9 / 32
Malbec, Santa Julia 2021 ORG <i>Mendoza, Argentina</i>	8.5 / 30
Les Mougeottes, Pinot Noir 2023 <i>Pays d'Oc, France</i>	9.5 / 34
Côtes du Rhône, Domaine La Berthette 2023 <i>Côtes du Rhône, France</i>	35
Bordeaux Superieur, Château Maine Martin 2018 <i>Bordeaux, France</i>	36
Primitivo, Electric Bee 2022 <i>Puglia, Italy</i>	36
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>	9 / 35
Riesling Blend, Oddbird ORG <i>Alsace, France</i>	9 / 35
Sparkling Rosé, Oddbird <i>Languedoc, France</i>	32
Blanc de Blancs, Oddbird <i>Languedoc, France</i>	32
Sprigster, Sparkling Gooseberry Infusion <i>Tisbury, UK</i>	25

ROSÉ

Mont Rocher Rosé 2022 <i>Pays d'Oc, France</i>	9 / 30
Palm Par l'Escarelle 2023 ORG Provence, France	9.5 / 35
Folc, English Rosé 2022 <i>Kent, UK</i>	38
Palm Par l'Escarelle 2022 MAGNUM ORG <i>Provence, France</i>	68
Château l'Escarelle, Les Deux Anges 2022 ORG <i>Provence, France</i>	44
Château l'Escarelle, Les Deux Anges 2022 MAGNUM ORG <i>Provence, France</i>	95

WHITE

Pinot Grigio, Orsino 2023 <i>Veneto, Italy</i>	8 / 29
Vinho Verde Branco, Vale do Homem 2022 <i>Vinho Verde, Portugal</i>	29
Chardonnay, Montsablé 2023 <i>Haute Vallée l'Aude, France</i>	8.75 / 32
Picpoul de Pinet, Ormezon 2023 <i>Languedoc, France</i>	8.75 / 32
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>	9.5 / 35
Gavi del Comune di Gavi 2022 Produttori de 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>	74

ORANGE

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

CIDER + PERRY

Wilding, Commix 2021 <i>Somerset, UK</i>	32
Wilding, Ditchat 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>	7.5 / 32
Quady, Elysium Black Muscat 2018 <i>California, USA</i>	8 / 34
Michele Chiarlo, Nivole Moscato d'asti 2021	7 / 29