

THE PEMBROKE ARMS WILTON

BAR SNACKS + STARTERS

Tomato Gazpacho, Bread, Butter	8
Padron Peppers + Chilli Salt	8.5
Rarebit Crumpet, Pickles	9.5
Chilli + Lime Squid, Sriracha Mayo	10
Whipped Goat's Curd, Fresh Peas, Mint, Toast	10
Pork + Sage Scotch Egg, Sweet Mustard Ketchup	10

PUB BANGERS

Double Beef Burger, American Cheese, Burger Sauce, Pickles, Coleslaw, Fries	21
Crispy Chicken Caesar Salad Caesar Dressing, Cos Lettuce, Bacon, Croutons	21
Beer Battered Fish + Chips, Tartar Sauce, Curry Sauce, Smashed Peas	23
Veal Liver, Caramelised Onions, Mash, Greens, Bacon	24
Pembroke Pie, Mashed Potato, Greens, Gravy (<i>ask the squad for details</i>)	25

MAINS

Roasted Kohlrabi, Butterbeans, Salsa Verde, Almonds	20
Dry-Aged Bavette, Peppercorn Sauce, Mixed Leaf Salad, Fries	25
Chicken Schnitzel, Grilled Romano Pepper, Mixed Leaf Salad, Fries	23
Grilled Mackerel Fillet, Isle Of Wight Tomatoes, Horseradish, New Potatoes	23

SIDES

Fries / Mash	5
New Potatoes	5
Garlic Fried Greens	5
Mixed Leaf 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 + 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	Pork Sausage, Roasted Fennel, Chimichurri	17
Vegan	'Nduja + Caramelised Shallots	16.5

DIPS

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

PUDDINGS

Sticky Toffee Pudding, Toffee Sauce, Ice Cream	8.5
Tiramisu Ice Cream Sundae	8.5
Pimm's Jelly, Mint + Cucumber Granita, Shortbread Crumb	8.5
Treacle Tart, Clotted 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.

BEER + CIDER		Pint	GIN	
Mahou 4.8%		6.60	Bombay Sapphire	5.25
Rude Giant Lager 4%		6.00	Malfy Arancia	5.50
Guinness 4.1%		7.10	Whitley Neill Rhubarb + Ginger	5.50
Thatchers Gold 4.8%		6.00	Hendrick	5.75
Kicking Goat 4.8		6.30	Mermaid gin pink <i>(Isle of Wight)</i>	6.00
Rude Giant IPA 4.3%		6.50	Explorer <i>(Downton, Wiltshire)</i>	6.00
Bath Gem 4.1%		5.80	Monkey 47	6.50
WHITE WINE		Glass / Bottle		
Orsino, Pinot Grigio (It) 2024		8.00	29	
Rioja Blanco, Gatito Loco (Esp) 2023			32	
Montsable IGP Chardonnay (Fr) 2023		8.75	32	
Picpoul de Pinet Granges Des Rocs (Fr) 2024		8.75	32	
Chenin Blanc, The Post Tree (SA) 2024			32	
Kukupu Marlborough Sauvignon Blanc (NZ) 2024		9.50	35	
Gavi del Comune di Gavi Mille951 (It) 2023			39	
El Camaron, Albarino (Es) 2024			40	
Petit Chablis, Courtault (Fr) 2023			47	
Sancerre, Aurore Dezat (Fr) 2023			50	
RED WINE		Glass / Bottle		
Orée Sauvage, Merlot (Ch) 2024		8.00	29	
Tempranillo, Rioja Finca Manzanos (Esp) 2024		9.00	32	
Pinot Noir, Les Mougeotts (Fr) 2023		9.50	34	
La Gran Bestia Malbec (Ar) 2024		9.50	35	
Primitivo, Electric Bee (It) 2023			36	
Beaujolais Villages, Andre Colonge (Fr) 2023			39	
Old Vine Shiraz, Thistledown ‘Gorgeous’ (Aus) 2022			40	
Reverdito Barolo (It) 2019			55	
ROSÉ + ORANGE		Glass / Bottle / Magnum / Jeroboam		
Le Mecanique du Vin, Vin Orange (Fr) 2023		30		
Felicette, First Contact (Fr) 2024		35		
Mont Rocher (Fr) 2023	9.00	30		
Palm l’Escarelle, Provence (Fr) 2024	9.50	35	68	
Wraxall, English Rosé, Somerset, (Eng) 2023		38		
Chateau l’Escarelle, Les Deux Anges, (FR) 2023		44	95	185
SPARKLING		125ml	Bottle	
Bella Modella Prosecco	7.50	30	Cocktails	
Cremant de Limoux		40		
Furleigh Estate English Brut		55		
Champagne Grande Reserve 1er Cru		65		
Bollinger, Special Cuvee NV		100		
BOTTLED BEER + CIDER				
Rekorderlig Berries 4.0% 500ml	5.90	Mezcal Crush Mezcal, Aperol, Orange Juice, Lime Juice		
Rekorderlig Strawberry + Lime 4.0% 500ml	5.90	12		
Birra Moretti AF 0.0% 330ml	4.00	Pembroke Picante Tequila, Triple Sec, Lemon Juice, Tabasco		
Erdinger Alkoholfrei 0.5% 500ml	4.90	12		
Guinness 0.0% 440ml	6.00	Strawberry Daquiri White rum, strawberry Puree, Lime Juice, Sugar		
SOFTIES				
Fresh lime + elderflower spritz	2.65 / 4.20	Rhubarb Collins Rhubarb Gin, Prosecco, Grenadine, Rhubarb Puree,		
Coke / Diet Coke	2.75 / 3.75	12		
San Pelly Blood Orange, Orange, Lemon	3.20	Melon Highball Vodka, Midori, Lemon + Lime Juice, Soda		
Frobisher’s juice Apple, Orange, Cranberry	3.50	12		
Frobisher’s fusions Orange + Passionfruit	3.75			
Frobisher’s fusions Apple + Mango	3.75	Spritz		
Spiced tomato juice	3.50	Aperol Spritz		
Double Dutch ginger beer	3.80	11		
San Pelly Large sparkling water	5.50	Hugo Spritz		
Hildon Smallsparkling / still water	3.40	11		
Hildon Large still water	5.50	Limoncello Spritz		
		Campari Spritz		
		11		