

THE
PEMBROKE
ARMS

WILTON



Pie shop | *handmade shortcrust pies, served with mash, gravy + mushy peas*

Chicken, cider + leek pie	17
Steak + kidney pie	17
Cauliflower cheese pie	16

Mains | *from the Pembroke kitchen*

7oz Ruby + White dry-aged ribeye, horseradish, watercress + fries	21
Sea bass, braised fennel, chorizo, sugar snaps + spuds	18
Beef burger with American cheese, pickles + burger sauce, fries	15
Falafel, pan fried green beans + red chicory, tomato sauce + tahini slaw	15
Calves' liver + bacon, mash, crispy onions, gravy	16
Pork steak, apple sauce, black pudding + potato hash, tenderstem	17

Sides

Sweet potato wedges + garlic chilli dip (vg)	7
Fries	5
Spicy spuds + garlic mayo	7
Chilli + lime squid	7
Watercress + tomato side salad	5
Broccoli + butternut squash gratin	7

Pudding

Chocolate mousse + blueberries	7
Salted caramel ice cream + raspberries	7
Bourbon + brown butter tiramisu	7
Cheese Wookey Cheddar, Isle of Wight blue, Bath soft	11

Please ask the squad about any allergens present in our food, and do let us know if you have any allergies at all.

Draught Beer + Cider **Pint**

Estrella 4.6%	5.20
Blonde Brothers lager 4.5%	4.60
Shipyard APA 4.5%	5.00
Guest Ale	4.50
Guinness 4.1%	4.70
Aspall Cyder 5.5%	4.60

Cocktails + shots

Nolegroni with orange-infused gin	10
Nolegroni shot the same but shorter	4.5
Café Patron XO shot	4.8
Luxardo Limoncello shot	4.5

Bottled Beer + Cider

Rekorderlig Berries 4.0%	4.80
Rekorderlig Strawberry + Lime 4.0%	4.80
Heineken zero 0%	3.50

White Wine**175ml / 250ml / Bottle**

Picpoul de Pinet Domaine La Serre (FR), 2020	6.95	7.50	23
Sophie Te'Blanche, Sauvignon Blanc (SA), 2020	6.95	7.50	24
Funkstille, Grüner Veltliner (AU), 2020	8.00	8.75	26
Madeleine Angevine, Danebury (UK), 2018			24
Lyrarakis, Vilana (GR), 2019			25
Lagar de Cervera Albarino (ES), 2019			29
Victor Berard AC Chablis (FR), 2017			32
Sancerre, Aurore Dezat (FR), 2019			34
Santenay, Patriache Pere & Fils, (FR) 2014			42

Red Wine**175ml / 250ml / Bottle**

'Il Pumo' Negroamaro, San Marzano (IT), 2019	7.00	8.50	23
Pinot Noir, Hesketh, Unfinished Business (AU) 2020	7.50	9.00	24
Chateau Oumsiyat, 'Jaspe' (LEB) 2018			25
Bodegas Manzanos Rioja Crianza (ES) 2017			26
Vina Cobos Felino Malbec (AR), 2019			32
Antario DOCG Barolo (IT), 2013			34
Margaux, Château la Fortune, Bordeaux (FR), 2018			42

Rosé**175ml / 250ml / Bottle**

L'Ostal Rosé (FR), 2020	6.95	7.50	23
Maia Cotes de Provence (FR), 2020	7.75	9.25	27

Sparkling**125ml Bottle**

Bella Modella Prosecco	8.00	24
Maison Jaffelin, Cremant de Bourgogne		30
Louis Roederer Champagne, Vintage 2012		52

Gin

Bombay Sapphire	4.00
Hendricks	4.50
Botanist	4.75
Tanqueray Flor De Sevilla	4.50
Pinkster	4.25
Warner's rhubarb gin	4.75

Softies

Fresh lime + elderflower spritz	2.65 / 4.20
Cucumber + mint spritz	2.65 / 4.20
Coke / Coke Zero	2.75
San Pelly Blood Orange, Orange, Lemon	3.00
Frobisher's juice Apple, Orange	3.50
Frobisher's fusions Orange + Passionfruit	3.75
Frobisher's fusions Apple + Mango	3.75
Big Tom spiced tomato juice	3.50
Luscombe ginger beer	3.80
San Pelly Sparkling water (small / large)	3.40 / 5.50
Acqua Panna Still water (small / large)	3.40 / 5.50

Spirits

Pimm's + lemonade	7.00
Bloody Mary	11.00
Vodka	
Reyka	4.50
Black Cow	4.90
Rum	
Kraken	4.50
Sailor Jerry	4.25