

THE
PEMBROKE
ARMS
WILTON

Private dining menu priced at £50 per head

- Shots** Negroni
 Café XO Patron
- Sharpeners** Negroni | orange infused gin, Campari, Martini Rosso
- Starters** Pork + ‘nduja scotch egg, parsley + garlic mayonnaise
 Mackerel pate, cornichons, capers + toast
 Hampshire buffalo mozzarella, courgette, walnut + watercress pesto
- Mains** Ribeye steak, peppercorn sauce, watercress + fries
 Haunch of venison, butternut squash, wild mushrooms + dripping potatoes
 Pan fried salmon, roasted cauliflower, brown crab butter + new potatoes
- Puddings** Lemon posset, raspberry, meringue
 Sticky toffee pudding, vanilla ice cream
 Dark chocolate ganache, Rish Lakish olive oil, hazelnut
- Cheese** Wookey Hole Cheddar + Blacksticks Blue

Please ask the squad if you would like to know about the allergens present in our food.
100% of tips are split equally between everyone who works here.

WINE, WHISKEY + PORT

Red	1	IL Pumo, Negroamaro, IGP Salento <i>2019, Italy</i>	7 / 8.5 / 23
	2	Hesketh Pinot Noir, Limestone Coast <i>2020, Australia</i>	7.5 / 9 / 24
	3	Vina Alarde Rioja Reserva <i>2014, Spain</i>	24
	4	Chateau Petit Bois Saint Emillion <i>2018, France</i>	26
	5	Antario DOCG Barolo <i>2013, Italy</i>	34
	6	Margaux, Château la Fortune, Bordeaux <i>2018, France</i>	42
White	7	Sophie te' Blanche Sauvignon Blanc <i>2020, South Africa</i>	6.95 / 7.5 / 22
	8	Picpoul de Pinet, Grange Des Rocs <i>2020, France</i>	6.95 / 7.5 / 22
	9	Funkstille, Grüner Veltliner <i>2020, Austria</i>	8 / 8.75 / 26
	10	Madeleine Angevine, Danebury <i>2018, England</i>	24
	13	Victor Berard AC Chablis <i>2017, France</i>	32
	14	Santenay, Patriache Pere & Fils <i>2014, France</i>	42
Rosé	15	L'Ostal Rosé <i>2020, France</i>	6.95 / 7.50 / 23
	16	Maïa Cotes De Provence Rosé <i>2020, France</i>	7.75 / 9.25 / 27
Sparkling	17	Prosecco Bella Modella <i>Italy</i>	8 / 24
	18	Maison Jaffelin, Cremant de Bourgogne <i>France</i>	30
	19	Louis Roederer Champagne, Vintage <i>2012, France</i>	52
Single Malt		Isle of Jura <i>10 years</i>	5.5
		Balvenie Double Wood <i>12 years</i>	6.5
		Highland Park <i>12 years</i>	6
		Ardbeg Islay <i>10 years</i>	6
Irish		Bushmills	4.5
		Jameson	4.5
Bourbon		Bulleit Bourbon	4.5
		Woodford Reserve Kentucky Bourbon	5
Brandy + Cognac		Martell VS	4.5
		Hennessey VS	5
		Remy Martin VSOP fine champagne	5.5
Port		Cockburn's Special Reserve	4.5
		Taylor's Late Bottled Vintage	5