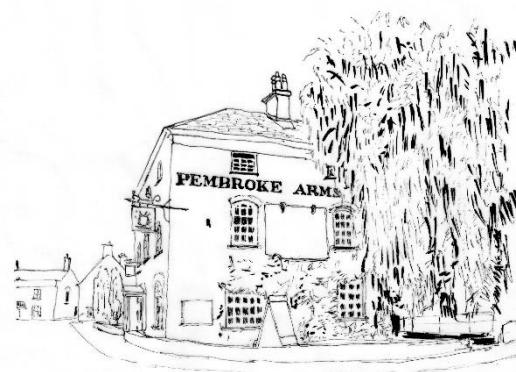


THE
PEMBROKE
ARMS
WILTON



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

Steak + kidney pie	17
Cauliflower cheese pie	16

Mains | *from the Pembroke kitchen*

7oz Ruby + White dry-aged ribeye, watercress + fries, peppercorn sauce	21
Sea bass, braised fennel, chorizo, sugar snaps + spuds	18
Beef burger with American cheese, pickles + burger sauce, fries	15
Calves' liver + bacon, mash, crispy onions, gravy	16
Vegan kofta, spiced cauliflower, squash, greens and tahini dressing	15
Pork steak, apple sauce, black pudding + potato hash, tenderstem	17
BBQ Salmon salad, sticky peppers + gem lettuce	17

Sides

Sweet potato wedges + garlic chilli dip	7
Fries	5
Spicy spuds + garlic mayo	7
Chilli + lime squid	7
Watercress + tomato side salad	5

Pudding

Chocolate ganache, blueberries + toasted coconut	7
Salted caramel ice cream + raspberries	7
Crème brulee, shortbread biscuit, raspberries	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 Stein**

Estrella 4.6%	5.20
Kaltenburg 4.1%	4.50 8.50
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

Mulled Wine with cinnamon + orange	4.5
Rhubarb + ginger Negroni	9.5
Tropical Porn Star Martini	9.5
Citrus Spritz	9.5
Espresso Martini	9.5
Nolegroni shot	4.5
Café Patron XO shot	4.8
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	7.00	8.00	23
Cielo Pinot Grigio (It) 2020	6.50	7.50	22
Funkstille, Grüner Veltliner (Au) 2020	7.50	8.50	24
Lyrarakis, Vilana (Gre) 2019			25
Alice, Verdeca (It) 2020			27
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**

Pinot Noir, Cuvee Dissenay (Fr)2020	7.50	8.50	24
Chateau Oumsiyat, 'Jaspe' (Leb) 2018	8.00	9.00	25
Bodegas Manzanos Rioja Crianza (Es) 2017			26
Domaine Chapoton, Cotes du Rhone (Fr) 2020			27
Oliver Ravier, Fleurie. Beaujolais (Fr) 2019			29
Vina Cobos Felino Malbec (Ar) 2019			32
Antario DOCG Barolo (It) 2013			34
Chateau La Tour de By, Medoc (Fr) 2014			36

Rosé**175ml / 250ml / Bottle**

Maia Cotes de Provence (FR), 2020	7.75	9.25	27
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Sparkling**125ml Bottle**

Bella Modella Prosecco	8.00	24
Maison Jaffelin, Cremant de Bourgogne		30
Bernard Remy Carte Blanche		60

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
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	9.50
Vodka	
Reyka	4.50
Black Cow	4.90
Rum	
Kraken	4.50
Sailor Jerry	4.25