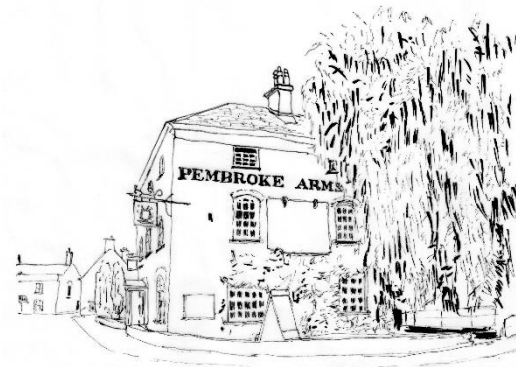


THE
PEMBROKE
ARMS
WILTON



Starters

Salmon rilette, pickles, toast	8.5
Roasted squash, ricotta, soy roasted walnuts	7
Brixham mackerel, kohlrabi + horseradish remoulade	8
Beetroots, coconut + tahini yogurt, preserved lemon	7
Crispy ham hock, curried mayo, fennel, coriander	8.5

Pie of the day | *handmade shortcrust pies, served with mash, gravy + mushy peas*

Chicken, gammon + leek pie	17
Estate venison + red wine pie	18
Lentil + tofu pie	16
Cauliflower cheese pie	16

Mains | *from the Pembroke kitchen*

7oz Ruby + White dry-aged ribeye, watercress, fries, chimichurri butter	21
Sea bream, dauphinoise potatoes, fennel, samphire, anchovy cream	18
Beer battered haddock, mushy peas, tartare sauce, curry sauce, fries	15
Calves' liver + bacon, mash, crispy onions, gravy	16
Beef burger with American cheese, pickles + burger sauce, fries	15
Vegan meatballs, mash, arrabiata sauce, basil	16
Salmon, roasted cauliflower, cavolo nero, new potatoes	17
Pork tenderloin, apple sauce, black pudding + potato hash, tenderstem	17

Sides

Whitebait + garlic mayo	7
Fries	5
Sweet potato wedges + garlic chilli dip	7
Chilli + lime squid	7

Pudding

Chocolate ganache, blueberries + toasted coconut	7
Salted caramel ice cream + raspberries	7
Passionfruit crème brulee, cinnamon shortbread biscuit	7
Eton mess, winter berry compote	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.

WINE LIST

Red

1	Metic Merlot 2020, Chile	6.5 / 7.5 / 23
2	Cuvee Dissenay Pinot Noir, 2020, France	7.5 / 8.5 / 24
3	Chateau Oumsiyat, 'Jaspe' 2018, Lebanon	8 / 9 / 25
4	Finca Manzanos, Crianza, Rioja 2017, Spain	26
5	Cantina Colomba Bianca, 'Kore', Nero d'Avola 2020, Italy	27
6	Domaine Chapoton, Cotes Du Rhone 2019, France	27
7	Chateau Lestrille Bordeaux Superieur 2015, France	28
8	Oliver Ravier, Fleurie. 2019, France	29
9	Vina Cobos Felino Malbec 2019, Argentina	32
10	Chateau la Tour de By, Medoc 2014, France	36
11	Reverdito Barolo DOCG 2016, Italy	42

White

12	Picpoul de Pinet, Grange Des Rocs 2020, France	7 / 8 / 23
13	Funkstille, Gruner Veltliner 2020, Austria	24
14	Sophie te'Blanche Sauvignon Blanc 2021, South Africa	7.5 / 8.5 / 24
15	Loudenotte, Cuveé Reserve Chardonnay France, 2020	25
16	Lyrarakis, Vilana 2019, Greece	25
17	Anton Finkenauer Riesling 2020, Germany	8 / 9 / 26
18	Alice, Verdeca 2020, Italy	27
19	Folli & Benato, Gavi del Comune di Gavi 2020, Italy	28
20	Lager D Cervera Albarino 2019, Spain	29
21	Victor Berard AC Chablis 2017, France	32
22	Sancerre, Aurore Dezat 2019, France	34
23	Santenay, Patriache Pere & Fils 2014, France	42

Rosé

24	Maïa Cotes De Provence Rosé 2020, France	8.5 / 9.5 / 27
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Sparkling

25	Prosecco Bella Modella Italy	7 / 24
26	Maison Jaffelin, Cremant de Bourgogne France	30
27	Bernard Remy Carte Blanche	60