

THE
PEMBROKE
ARMS
WILTON



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

Beef + Guinness pie	18
Chicken, smoked gammon + leek pie	17
Vegan sausage + ratatouille pie	16
Cauliflower cheese pie	

Roasts | *served with crispy spuds, beets, carrots + radish, leeks, cavolo nero, garden peas, Yorkshire pudding, gravy*

Trio of Lyon Hill Farm roast beef + horseradish sirloin, topside, silverside	18.5
Roast pork belly + Bramley apple sauce	18
Mixed roast sirloin + pork belly	18.5
Roasted butternut squash	16

Mains | from the Pembroke kitchen

Pan roasted salmon, roasted cauliflower, cauli puree, cavolo nero, new potatoes	18
Beer battered haddock, mushy peas, tartare sauce, curry sauce, fries	16
Double beef burger, American cheese, pickles, onions + burger sauce, fries	16

Sides

Cauliflower cheese	6
Extra veggies	6
Extra roasties	0
Whitebait	7
Sweet potato wedges	7

Pudding

Chocolate + blueberry torte, sweet + salty popcorn	7.5
Strawberry + clotted cream ice cream	7
Passionfruit crème brûlée, shortbread biscuit	7.5
Sticky toffee pudding, toffee sauce, vanilla ice cream	7.5
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.
A discretionary 12.5% service charge is added to your final bill, 100% of which goes to the team looking after you.

Beer + Cider **Pint**

Mahou 5.1%	5.20
Becks 4%	4.60
Goose Island IPA 4.1 %	5.10
Guest Ale	4.50
Guinness 4.1%	4.70
Orchard Pig Reveller 4.5%	4.70
Corona 4.5%	5.35
Beavertown Neck Oil 4.3%	6.30

Gin

Bombay Sapphire	4.00
Hendricks	4.50
Conker	4.50
Tanqueray Flor De Sevilla	4.50
Pinkster	4.25
Chase Rhubarb + Bramley Apple	4.90
Monkey 47	5.50

Cocktails

Negroni Bulldog gin, Campari, rhubarb + ginger liqueur	9.5
Pornstar Martini Absolut vodka, tropical liqueur, pineapple juice	9.5
Espresso Martini Absolut vodka, roasted liqueur, espresso shot	9.5
Citrus Spritz Prosecco, Citrus liqueur, Fresh lime juice	9.5

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

Picpoul de Pinet Domaine La Serre (Fr) 2020	7.00	8.00	23
Funkstille, Grüner Veltliner (Au) 2020	7.50	8.50	24
Sophie te'Blanche Sauvignon Blanc (Sa) 2021	7.50	8.50	24
Lyrarakis, Vilana (Gre) 2019			25
Alice Verdeca (It) 2020			27
Folli & Benato, Gavi del Comune di Gavi (It) 2020			28
Von Buhl Bone Dry Riesling (Ger) 2021			28
Lagar de Cervera Albarino (Es) 2019			29
Petit Chablis, Domaine Hamelin (Fr) 2020			32
Sancerre, Aurore Dezat (Fr), 2019			34

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

Henri Nordac Merlot (Fr) 2020	6.50	7.50	23
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 (Fr) 2019			29
Alto Molino Malbec (Ar) 2021			32
Chateau La Tour de By, Medoc (Fr) 2014			36
Reverdito Barolo (It) 2016			42

Rosé**175ml / 250ml / Bottle**

Famille Perrin Luberon (Fr) 2021	8.00	9.00	25
Maia Cotes de Provence (Fr) 2020	8.50	9.50	28
Angels + Cowboys (USA) 2017			33

Sparkling**125ml Bottle**

Bella Modella Prosecco	7.00	24
Rivarose Sparkling Provence	8.00	30
Maison Jaffelin Cremant		32
Bernard Remy Carte Blanche		60

Bottled Beer + Cider

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

Softies

Fresh lime + elderflower spritz	2.65 / 4.20
Coke / Diet Coke	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 Large sparkling water	5.50
Hildon Small sparkling water	3.40
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