

THE  
PEMBROKE  
ARMS

WILTON

On your bill you'll find a discretionary 12.5% service charge.  
This is paid in full to everyone who works here and guarantees  
our team a better hourly rate.

<b>Starters</b>	Salmon rilette, pickles, toast	8.5
	Welsh rarebit, toasted sough dough, caramelised onion chutney	7.5
	Braised pig cheek + pork terrine, pickles, toasted sough dough	8.5
	Rosary goat's cheese mousse, beetroot, gingerbread + crispy shallots	8
	Stornoway black pudding scotch egg, garlic aioli	8.5
<b>Pies</b>	Beef + Guinness pie	18
	Cauliflower cheese pie	17
	Vegan sausage + ratatouille pie	16
	<i>handmade shortcrust pies, served with mash, gravy + mushy peas</i>	
<b>Pub bangers</b>	Double beef burger, American cheese, burger sauce, pickles, fries	16
	Beer battered haddock, tartare sauce, curry sauce, smashed peas, fries	16
	Calves' liver, wholegrain mash, crispy onions, red cabbage, bacon + gravy	16
	Free range chicken Caesar salad, bacon, soft boiled egg + sourdough croutons	18
<b>Sunday roast</b>	Roast sirloin + horseradish sauce	18.5
	Roast pork belly + Bramley apple sauce	18
	Mixed roast   sirloin + pork belly	18.5
	Roasted butternut squash	16
	<i>all with yorkies, crispy spuds, beets, carrots + radish, leeks + peas, cavolo nero, gravy</i>	
<b>Sides</b>	Fries	6
	Chilli + lime squid	8
	Sweet potato wedges, chilli mayo	7
	Cauliflower cheese	6
<b>Puddings</b>	Sticky toffee pudding, toffee sauce + vanilla ice cream	7
	Morello cherry crème brûlée, white chocolate shortbread	7.5
	Chocolate torte, blueberry jelly, sweet + salty popcorn	7.5
	Rhubarb + custard ice cream, roasted rhubarb compote	7
	Cheese   Wookey Cheddar, Bath soft, Isle of Wight blue	11

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

## WINE

<b>Red</b>	1	Metic Merlot 2021, Chile	6.5 / 7.5 / 23
	2	Cuvee Dissenay Pinot Noir 2020, France	8 / 9 / 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	Alto Molino Malbec 2021, Argentina	32
	10	Chateau La Tour de By, Medoc 2014, France	36
	11	Reverdito Barolo DOCG 2016, Italy	42
	12	Duluc de Branaire-Ducru, St Julien 2016, France	54
	13	Tenuta San Guido, Guidalberto 2019, Italy	66
	14	Vieux Telegraphe, Chateauneuf-du-Pape 2015, France	88
<b>White</b>	15	Picpoul de Pinet, Grange Des Rocs 2020, France	7 / 8 / 23
	16	Funkstille, Gruner Veltliner 2020, Austria	7.5 / 8.5 / 24
	17	Sophie te'Blanche Sauvignon Blanc 2021, South Africa	7.5 / 8.5 / 24
	18	Loudenotte, Cuveé Reserve Chardonnay France, 2020	25
	19	Lyrarakis, Vilana 2019, Greece	25
	20	Alice, Verdeca 2020, Italy	27
	21	Folli & Benato, Gavi del Comune di Gavi 2020, Italy	28
	22	Reichsrat von Buhl Bone Dry Riesling 2021, Germany	28
	23	Lager D Cervera Albarino 2019, Spain	29
	24	Petit Chablis, Domaine Hamelin 2020, France	32
	25	Sancerre, Aurore Dezat 2019, France	34
	26	Santenay, Patriache Pere & Fils 2014, France	42
	27	Yves Cuilleron, Condrieu 'La Petit Cote' 2019, France	56
<b>Rosé</b>	28	Maia Cotes De Provence Rosé 2020, France	8.5 / 9.5 / 27
	29	Perrin Luberon 2021, France	8 / 9 / 25
	30	Angels + Cowboys 2017, USA	33
<b>Sparkling</b>	31	Prosecco Bella Modella Italy	7 / 24
	32	Rivarose Sparkling Provence France	8 / 30
	33	Maison Jaffelin, Cremant de Bourgogne France	30