

THE
PEMBROKE
ARMS
WILTON

- Starters** Nduja scotch egg, aioli
Chalk Stream trout, horseradish + celeriac remoulade, hazelnuts
Roasted beetroots, goats curd, pumpkin seeds
- Mains** Slow braised shoulder of lamb, salsa verde
Roasted pork belly, apple sauce + crackling
Grilled whole mackerel, garlic + parsley mayo, pickled fennel
- Sides** Rosemary + garlic new potatoes
Buttered greens
Honey glazed carrots
Green leaf + balsamic salad
- Puddings** Apple + pear crumble, custard
Sticky toffee pudding, butterscotch sauce, vanilla ice cream
Warm chocolate brownie, clotted cream, honeycomb
- Cheese** Peter's Yard crackers and red onion chutney
Westcombe cheddar, Rosary goat's cheese, Colston Bassett Stilton

All served family style

Please ask the squad about any allergens present in our food and do let us know if you have any allergies at all.
A discretionary 12.5% service charge is added to all bills, 100% of which goes to the team looking after you.

WINE

Sparkling

Spumante, Bella Modella NV, <i>Veneto, Italy</i>	7.2 / 30
Le Roc Ambulle, Pet Nat Rosé 2021 <i>Fronton, France</i>	35
Blanc de Blancs Brut, Crémant de Bourgogne NV <i>Burgundy, France</i>	45
Champagne Brut, Bernard Remy 'Carte Blanche' NV <i>Champagne, France</i>	60
Furleigh Estate, Classic Cuvée <i>Dorset, England</i>	60

Red

Merlot, Rio Alto 2021 <i>Valle de Aconcagua, Chile</i>	7.5 / 26
Tempranillo, Finca Manzanos 2021 <i>Rioja, Spain</i>	8 / 27
Château Oumsiyat, 'Jaspe' 2019 Bekaa Valley, Lebanon	29
Pinot Noir, Dissenay 2021 <i>Pays d'Oc, France</i>	8.5 / 30
Côtes du Rhône, Domaine Chapoton 2020 <i>Côtes du Rhône, France</i>	31
Malbec, Alto Molino 2021 <i>Salta, Argentina</i>	32
Shiraz, Second Nature 2018 <small>ORG</small> <i>McLaren Vale, Australia</i>	33
Nero d'Avola Kore 2021 <small>ORG</small> <i>Sicily, Italy</i>	35
Beaujolais-Villages, Manoir du Carra 2020 <small>ORG</small> <i>Beaujolais, France</i>	35
Château La Tour de By 2014 <i>Medoc, France</i>	39
Barolo, Castagni 'Reverdito' 2016 <i>La Morra, Italy</i>	45
Château Pavillon Rocher, St-Émilion Grand Cru 2014 <i>Saint-Émilion, France</i>	56
'Guidalberto' Tenuta San Guido 2020 <i>Barossa, Australia</i>	66
La Telegramme, Vieux Télégraphe 2015 <i>Châteauneuf-du-Pape, France</i>	88

Booze free

Sparkling Rosé, Oddbird <i>Languedoc, France</i>	30
Blanc de Blancs, Oddbird <i>Languedoc, France</i>	30
Merlot/Pinot Noir, Oddbird Red <small>ORG</small> <i>Languedoc, France</i>	35
Garganega/Vepaiola, Oddbird White <small>ORG</small> <i>Languedoc, France</i>	35

Rosé

Mont Rocher Rosé 2021 <i>Pays d'Oc, France</i>	7.5 / 26
Château l'Escarelle, Palm Par l'Escarelle Rosé 2021 <i>Provence, France</i>	9.5 / 35
Château du Rouët, 'Villa Estérelle' 2022 <i>Provence, France</i>	37

White

Pinot Grigio, Orsino 2022 <i>Veneto, Italy</i>	7.5 / 27
Garnacha Blanca, Bodegas Paniza 'Dama D Roca' 2021 <i>Aragon, Spain</i>	27
Picpoul de Pinet, Château de la Mirande 2021 <i>Languedoc, France</i>	7.5 / 28
Chardonnay, Montsablé 2021 <i>Haute Vallée l'Aude, France</i>	8 / 29
Sauvignon Blanc, Snapper Rock 2021 <i>Marlborough, New Zealand</i>	8 / 30
Grüner Veltliner, Funkstille, 2021 <i>Niederösterreich, Austria</i>	29
Riesling Trocken, Von Buhl 'Bone Dry' 2022 <i>Pfalz, Germany</i>	34
Albariño, Alba Martín 2021 <i>Rías Baixas, Spain</i>	35
Gavi del Comune di Gavi 2021, Folli & Benato <i>Piemonte, Italy</i>	37
Petit Chablis, Domaine Hamelin 2020 <i>Burgundy, France</i>	39
Sancerre, Aurore Dézat, Domaine des Chasseignes 2022 <i>Loire, France</i>	45
Condrieu 'La Petite Côte', Yves Cuilleron 2019 <i>Côtes du Rhone, France</i>	56
Pouilly Fuisse, Michel Chavet 2021 <i>Burgundy, France</i>	44