

THE
PEMBROKE
ARMS
 WILTON

STOP PRESS! We have an exciting opportunity to join our experienced kitchen team.

We are offering a £500 Chickpea Group voucher to anyone who successfully refers a chef who joins us in the kitchen and stays for at least three months.

Do you know a chef who would love to work with fresh, seasonal produce in a fun and creative environment?

Details of available positions can be found on our website chickpea.group

Bar	Crispy polenta, aioli + parmesan	6
Snacks	Chilli + lime squid	9.5
	Padron peppers, chilli salt	8.5
Starters	Roasted cauliflower soup, nigella butter, sourdough	8
	Roasted beetroot, beetroot hummus, pickled beetroot, goat's curd, walnuts	8
	Venison scotch egg, apple sauce	9
	Smoked trout rillette, horseradish cream, pickles, toast	11
	Slow cooked lamb shoulder on toast, pickles	9
Pies	Grass-fed beef + stout	22
	Castlemead chicken, smoked gammon + leek	21
	Vegan sausage + ratatouille <i>handmade shortcrust pies served with mash, smashed peas + gravy</i>	19
Pub bangers	Double beef burger, American cheese, burger sauce, pickles, coleslaw, fries	18
	Beer battered haddock, tartare sauce, curry sauce, smashed peas, fries	18
	Chargrilled calves' liver, bacon, greens, mash + gravy	22
Mains	Za'atar chicken salad roasted chickpeas + squash, radicchio, mint yogurt	17
	Roasted crown prince squash, pearl barley, goats curd, maple + mustard	17
	Slow braised lamb shoulder, fennel + borlotti cassoulet, tarragon	22
	Whole plaice, new potatoes, autumn greens + caper brown butter	21
	Pork schnitzel, mash, juniper + black pepper creamed cabbage	18
	Dry-aged 8oz sirloin steak, watercress, shallot + chervil butter, fries	28
Sides	Fries	4.5
	Greens, chilli + garlic butter	5
	Watercress + shallot salad	4.5
	Sweet potatoes wedges, garlic mayo	7

On your bill you'll find a 12.5% discretionary service charge.
 100% of which is split fairly between everyone who works here.

Please ask the squad if you would like to know about the allergens present in our food.

Sparkling

Spumante, Bella Modella NV, 7.2 / 30
Veneto, Italy

Le Roc Ambulle, Pet Nat Rosé 2021 35
Fronton, France

Blanc de Blancs Brut,
Crémant de Bourgogne NV 45
Burgundy, France

Champagne Brut, Bernard Remy
'Carte Blanche' NV 60

Rosé

Mont Rocher Rosé 2021 7.5 / 26
Pays d'Oc, France

Château l'Escarelle,
Palm Par l'Escarelle Rosé 2021 9.5 / 35
Provence, France

Château du Rouët, 'Villa Estérelle' 2022 37
Provence, France

Champagne, France
Furleigh Estate, Classic Cuvée 60
Dorset, England

Red

Merlot, Rio Alto 2021 7.5 / 26
Valle de Aconcagua, Chile

Tempranillo, Finca Manzanos 2021 8 / 27
Rioja, Spain

Château Oumsiyat, 'Jaspe' 2019 29
Bekaa Valley, Lebanon

Pinot Noir, Dissenay 2021 8.5 / 30
Pays d'Oc, France

Côtes du Rhône, Domaine Chapoton 2020 31
Côtes du Rhône, France

Malbec, Alto Molino 2021 32
Salta, Argentina

Shiraz, Second Nature 2018 ORG 33
McLaren Vale, Australia

Nero d'Avola Kore 2021 ORG 35
Sicily, Italy

Beaujolais-Villages,
Manoir du Carra 2020 ORG 35
Beaujolais, France

Château La Tour de By 2014 39
Medoc, France

Barolo, Castagni 'Reverdito' 2016 45
La Morra, Italy

Château Pavillon Rocher,
St-Émilion Grand Cru 2014 56
Saint-Émilion, France

'Guidalberto' Tenuta San Guido 2020 66
Tuscany, Italy

La Telegramme, Vieux Télégraphe 2015 88
Châteauneuf-du-Pape, France

White

Pinot Grigio, Orsino 2022 7.5 / 27
Veneto, Italy

Garnacha Blanca,
Bodegas Paniza 'Dama D Roca' 2021 27
Aragon, Spain

Picpoul de Pinet,
Château de la Mirande 2021 7.5 / 28
Languedoc, France

Chardonnay, Montsablé 2021 8 / 29
Haute Vallée l'Aude, France

Sauvignon Blanc, Snapper Rock 2021 8 / 30
Marlborough, New Zealand

Grüner Veltliner, Funkstille, 2021 29
Niederösterreich, Austria

Riesling Trocken, Von Buhl
'Bone Dry' 2022 34
Pfalz, Germany

Albariño, Alba Martín 2021 35
Rías Baixas, Spain

Gavi del Comune di Gavi 2021,
Folli & Benato 37
Piemonte, Italy

Petit Chablis, Domaine Hamelin 2020 39
Burgundy, France

Sancerre, Aurore Dézat,
Domaine des Chasseignes 2022 45
Loire, France

Condrieu 'La Petite Côte',
Yves Cuilleron 2019 56
Côtes du Rhone, France

Pouilly Fuisse, Michel Chavet 2021 44
Burgundy, France

Cider + perry

Wilding, Commix 2021 32
Somerset, UK

Wilding, Ditchat Hill 2021 32
Somerset, UK

Wilding, Perry Hill 2020 32
Somerset, UK

Booze free

Sparkling Rosé, Oddbird 30
Languedoc, France

Blanc de Blancs, Oddbird 30
Languedoc, France

Sprigster, Sparkling Goosebury 30
Tisbury, UK

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