

THE PEMBROKE ARMS WILTON

DRAUGHT

Mahou 4.8%	6.6
Kicking Goat 4.8%	6.3
Guinness 4.1%	7.1
Thatchers Gold 4.8%	6
Rude Giant IPA 4.3%	6.5
Rude Giant Lager 4.5%	6
Guest Ales (<i>please ask the team</i>)	5.8

BOOZE-FREE

Guinness 0.0%	6
Moretti Zero	4
Erdinger Alkoholfrei 0.5%	4.9
Thatchers Zero	5.2
Virgin Mary	7

BAR SNACKS + STARTERS

Rarebit Crumpet, Pickled Shallots, Parmesan	9
Pork + Black Pudding Scotch Egg, English Mustard	10
Smoked Trout Rilletes, Sourdough Crackers	12
Mushroom Parfait, Truffle Honey, Toast	10.5
Padron Peppers, Sherry Vinegar, Sea Salt	8
Curried Squash + Red Lentil Soup, Bread, Butter	9
Real Cure Charcuterie, Cornichons, Toast	12
Chilli Squid, Sriracha Mayo	10

MAINS

Grilled Pork Tenderloin, Chicory, Parsnip Purée, Puy Lentils, Prosciutto	28
Whole Market Fish, Roasted Fennel + New Potato Salad, Buttermilk Dressing	MP
Beer Braised Hispi Cabbage, Heritage Carrots, Polenta, Pickled Mustard Seeds	20
Dry-Aged 10oz Bavette Steak, Roasted Shallot + Tarragon Butter, Mixed Leaf Salad, Chips	32
Caeser Salad Crispy Chicken, Bacon, Cos Lettuce, Caeser Dressing	22
Chicken Schnitzel, Mustard Creamed Leeks, Mash, Salad	25

PUB BANGERS

Double Cheeseburger, American Cheese, Lettuce, Pickles, Slaw, Chips	22
Beer Battered Haddock, Tartare Sauce, Curry Sauce, Smashed Peas, Chips	23
English Veal Liver, Bacon, Mash, Onions, Greens, Gravy	24
Quarr Cross Venison Steak Frites, Peppercorn Sauce, Salad	24
Pembroke Pie, Mash, Greens, Gravy	26

SIDE DISHES

Chips	5	Chilli + Garlic Greens	6
Buttered New Potatoes	5	Mixed Leaf Salad	5
Mash	5	Truffle + Parmesan Chips	7
Buttered Heritage Carrots	6		

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

On your bill you'll find a discretionary 12.5% service charge, all of which is split fairly with everyone who works here and the business does not make any deductions.

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PUDDINGS

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream	10
Apple + Cinnamon Crumble, Custard	10
Dark Chocolate Torte, Clotted Cream, Candied Pumpkin Seeds	10
Cheese + Honey, Crackers	10
Affogato Espresso + Stracciatella Ice Cream, Boozy Shot, Biscuit	10

OUR FAVOURITE ICE CREAM IN THE WORLD, BRICKELL'S FROM SOMERSET

	<i>1, 2 or 3 Scoops</i>
Chocolate	4 / 6 / 8
Vanilla	4 / 6 / 8
Salted Caramel	4 / 6 / 8
Ricotta Stracciatella	4 / 6 / 8

SORBET

Raspberry + Peach	4 / 6 / 8
Lemon	4 / 6 / 8
Mango	4 / 6 / 8

PUDDING WINE

Chateau Briatte, Sauternes 2018 <i>Bordeaux, France</i>	7.5 / 32
Quady, Elysium Black Muscat 2018 <i>California, USA</i>	8 / 34
Michele Chiarlo, Nivole Moscato d'asti 2021 <i>Piedmont, Italy</i>	7 / 32

A NOTE ABOUT THE BEST BUTCHER WE'VE EVER WORKED WITH - WALTER ROSE & SON

Walter Rose & Son are a fifth-generation family butcher based in Devizes. They work with a network of British farmers who share their commitment to high-welfare, responsibly reared livestock. They are the best butcher we've ever worked with which is why we're proud to work with them and serve their produce on our menu.

DID YOU KNOW?

The Pembroke Arms was repurposed during WWII as an Officer's Mess for the British Army's Southern Command, which was based at Wilton House and where D-Day was planned from.

The pub remains an iconic spot for troops visiting the area – you might meet some on a Monday night at our famous pub quiz.