

THE PEMBROKE ARMS WILTON

SHARPENERS

AeroPort <i>Aperol, Bourbon, Ruby Port, Lemon</i>	12
Beericano <i>Campari, Martini Rosso, Lager</i>	12
Gin Daisy <i>Hendrick's, Cointreau, Cucumber + Watermelon Soda, Lime</i>	12
New York Margarita <i>Tequila, Cointreau, Merlot, Lime</i>	12
Spring Cup <i>Rhubarb + Ginger Gin, St Germain, Lemon</i>	12
Crémant de Bourgogne, Dufouleur Père & Fils NV	9.5 / 40

BOOZE-FREE SHARPENERS

Hugo's Driving <i>Wednesday's Domaine Eclat Sparkling, Elderflower, Soda</i>	10
Aperol Fritz <i>Pentire Coastal, Wednesday's Domaine Eclat Sparkling, Soda</i>	10
Éclat Sparkling, Wednesday's Domaine	7.7 / 31

BAR SNACKS + STARTERS

Welsh Rarebit, English Muffin, Pickled Shallot	9
ʻNduja Scotch Egg, Confit Garlic Mayo	10
Mussels Escabeche, Bread	12
Caramelized White Onion Soup, Truffle Oil, Bread, Butter	9
Chicken Liver Pate, Red Onion Chutney, Toast	10
Padron Peppers, Sherry Vinegar, Sea Salt	8
Real Cure Charcuterie, Cornichons, Toast	12
Grilled Butternut Squash, Whipped Feta, Black Garlic	10
Chilli Squid, Sriracha Mayo	10

MAINS

Lamb Rump, Crispy Shoulder, Goat's Curd, Roasted Roscoff Onion	30
Whole Plaice, Grilled Asparagus, Brown Crab Butter	29
10oz Dry Aged Bavette Steak, Roquefort Sauce, Salad, Chips	36
Chicken Schnitzel, Mushroom + Tarragon Sauce, Salad	26
Crispy Chicken Caesar Salad Pancetta, Cos Lettuce, Parmesan	24
Potato Rosti, Braised White Beans, Confit Leek, Horseradish	22

PUB BANGERS

Double Cheeseburger, Crispy Onions, Lettuce, Pickles, Slaw, Chips	22
Cider Battered Haddock, Tartare Sauce, Curry Sauce, Smashed Peas, Chips	23
Walter Rose Sausages, Mash, Greens, Onion Gravy	22
Quarr Cross Venison Steak Frites, Peppercorn Sauce, Salad	24
Handmade Shortcrust Pie, Mash, Greens, Gravy	26

SIDE DISHES

Chips	5	Mixed Leaf Salad	5
Truffle + Parmesan Chips	7	Potato Rosti + Salsa Verde	7
Buttered Asparagus	8	Roasted Butternut Squash + Goat's Curd	7
Garlic + Chilli Greens	6		

Please ask about any allergens present in our food and do let us know if you have any allergies. We cannot fully guarantee the absence of cross contamination in our kitchen.

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
Chocolate Nemesis, Crème Fraiche	10
Treacle Tart, Dorset Clotted Cream	10
Gorgonzola + Honey, Crackers	10
Affogato Espresso + Stracciatella Ice Cream, Biscuit (+4 Boozy Shot)	8

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

Apple	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.