

THE PEMBROKE ARMS WILTON

SHARPENERS

Crémant de Bourgogne, Dufouleur Père & Fils NV	9.5
Negroni	10
New York Margarita	12
Aperol Spritz	11

STARTERS

Welsh Rarebit, English Muffin, Pickled Shallot	9
'Nduja Scotch Egg, Confit Garlic Mayo	10
Caramelised White Onion Soup, Truffle Oil, Bread Butter	9
Padron Peppers	8
Chilli Squid, Sriracha Mayo	10

ROASTS

Sirloin	23 / 25
Slow Roasted Lamb Shoulder	23 / 25
Pork Loin	23 / 25
Mixed Roast Sirloin, Lamb, Pork	28
Chestnut Mushroom + Apricot Roast	22

All Served With : Roast Potatoes, Yorkshire Pudding, Pork Stuffing, Braised Red Cabbage, Carrot + Swede Mash, Greens, Gravy

PUB BANGERS

Double Cheeseburger, Lettuce, Pickles, Slaw, Chips	22
Beer Battered Fish, Tartare Sauce, Smashed Peas, Curry Sauce, Chips	23
Handmade Shortcrust Pie, Mash, Greens, Gravy	26

SIDE DISHES

Chips Mash New Potatoes	5
Truffle + Parmesan Chips	7
Mixed Leaf Salad	5
Extra Roast Potatoes Yorkie Gravy	0
Cauliflower Cheese	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.

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	7
Chocolate Nemesis, Crème Fraiche	8
Treacle Tart, Dorset Clotted Cream	8
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

1, 2 or 3 Scoops

Chocolate	4 / 6 / 8
Ricotta Stracciatella	4 / 6 / 8
Vanilla Bean	4 / 6 / 8
Salted Caramel	4 / 6 / 8

SORBET

1, 2 or 3 Scoops

Mango	4 / 6 / 8
Lemon	4 / 6 / 8
Apple	4 / 6 / 8

PUDDING WINE

glass / bottle

Château Briatte, Sauternes 2021 — Bordeaux, France	7.5 / 32
Quady, Elysium Black Muscat 2022 — California, USA	8 / 34
Michele Chiarlo, Nivole Moscato d'Asti 2023 — Piedmont, Italy	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.