

# THE PEMBROKE ARMS WILTON

## BAR SNACKS + STARTERS

Padron peppers + chilli salt	8.5
Chilli + lime squid	10
Westcombe rarebit croquettes + Worcestershire mayo	9
Pork + 'nduja scotch egg, garlic mayo	9.5
Honey mustard chipolatas	9.5
Beetroot, apple + pickled walnut soup, sourdough, butter	8
Smoked cod's roe, chicory, sourdough	9
Grilled leeks, whipped feta, smoked almonds	8.5
Chicken, pork + macadamia nut terrine, Dijon, pickled mushrooms, toast	9.5

## HANDMADE PIES

**Shortcrust + puff pastry pies served with mash,  
smashed peas + gravy**

Castlemead chicken, smoked gammon + leek	21
Grass-fed beef + stout	22
Vegan sausage pie + ratatouille	19

## PUB BANGERS

Double beef burger, American cheese, burger sauce, pickles, coleslaw, fries	19.5
Beer battered haddock, tartare sauce, curry sauce, smashed peas, fries	19.5
Veal liver, Marsala caramelised onions, mash, greens, bacon	23
Crispy chicken Caesar salad   romaine lettuce, bacon, croutons	18

## SIDES

Fries / mash	5
Garlic fried greens	5
Mixed leaf salad	5
Sweet potato wedges, garlic mayo	7

## MAINS

Chicken schnitzel, mash, grilled gem, parmesan, mustard + parsley mayo	19
Za'atar roasted butternut squash, onion purée, pearl barley	17
Dry-aged 8oz rump steak, peppercorn sauce, salad, fries	24
Chargrilled pork loin, orzo, goats' curd, blackberries + hazelnuts	20
Fish stew   monkfish, gurnard + prawns, new potatoes, croutons, aioli	21

## NOLE SOURDOUGH PIZZA

**Pizzas from the nole kitchen may come at slightly  
different times to food from the Pembroke kitchen.**

<b>no.1</b>	mozzarella + fresh basil	15
<b>no.2</b>	anchovy, artichoke + chilli	15.5
<b>no.3</b>	pepper pork, potato, blue cheese + walnut pesto	15.5
<b>no.4</b>	mushroom, Westcombe ricotta + truffle	15.5
<b>no.5</b>	'nduja, mozzarella + crispy onions	15.5
<b>no.6</b>	aubergine, tahini + roquito pepper (vegan on request)	15.5
<b>no.7</b>	pepperoni + chilli honey	15.5
<b>Meat special</b>	see blackboards	16
<b>Vegan special</b>	see blackboards	16

## DIPS

Garlic + herb	2
Watercress + walnut pesto	2
Chilli jam mayo	2
Sriracha mayo	2

## PUDDINGS

Sticky toffee pudding, toffee sauce, vanilla ice cream	8.5
Rocky road ice cream sundae, marshmallow, digestives, cream, ice cream, chocolate syrup	8.5
Apple + cinnamon crumble, vanilla ice cream	8
Lemon meringue cheesecake, lemon curd, Italian meringue, blackberries	8.5
Warm cookie dough + vanilla ice cream	7
Chocolate brownie ice cream sandwich	7
Affogato	5.5
Add a shot of Kahlua / Kraken / Baileys.	+2

**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.**

## WINE, PERRY + CIDER

### SPARKLING

Prosecco, Bella Modella NV <i>Veneto, Italy</i>	7.25 / 30
Cava, Peralada, Stars Brut Reserva <b>ORG</b> <i>Penedes, Spain</i>	32
Le Roc Ambulle, Pet Nat Rosé 2022 <b>ORG</b> <i>Fronton, France</i>	35
Crémant de Limoux, Maison Antech, Cuvée de Françoise NV <i>Languedoc, France</i>	40
Champagne Grande Réserve 1er Cru, Pierre Mignon HALF BOTTLE <i>Champagne, France</i>	40
Furleigh Estate, Classic Cuvée 2017 <i>Dorset, England</i>	55
Champagne Grande Réserve 1er Cru, Pierre Mignon <i>Champagne, France</i>	65

### RED

Merlot, Rio Alto 2022 <i>Valle de Aconcagua, Chile</i>	8 / 29
Tempranillo, Finca Manzanos 2022 <i>Rioja, Spain</i>	8 / 29
Nero d'Avola, Cantine Paolini 2022 <b>ORG</b> <i>Sicily, Italy</i>	29
Pinot Noir, Dissenay 2023 <i>Pays d'Oc, France</i>	8.5 / 30
Malbec, Santa Julia 2021 <b>ORG</b> <i>Mendoza, Argentina</i>	8.5 / 30
Côtes du Rhône, Réserve de Fleur 2022 <i>Côtes du Rhône, France</i>	31
Bordeaux Superieur, Château Maine Martin 2018 <i>Bordeaux, France</i>	33
Primitivo, Electric Bee 2022 <i>Puglia, Italy</i>	35
Old Vine Shiraz, Thistledown 'Gorgeous' 2022 <i>McLaren Vale, Australia</i>	40
Bourgogne Rouge, Domaine Chitry 2022 <i>Burgundy, France</i>	45
Rosso di Montalcino, Argiano 2021 <i>Tuscany, Italy</i>	48
Barolo, Castagni 'Reverdito' 2017 <i>La Morra, Italy</i>	55
Château Pavillon Rocher, St-Émilion Grand Cru 2015 <i>Saint-Émilion, France</i>	60
Piedlong, Famille Brunier 2019 <i>Châteauneuf-du-Pape, France</i>	65
Pinot Noir, Talley Estate 2020 <i>California, USA</i>	65

### BOOZE-FREE

Saint-Chinian, Oddbird <i>Languedoc, France</i>	8 / 30
Riesling Blend, Oddbird <b>ORG</b> <i>Alsace, France</i>	8 / 30
Sparkling Rosé, Oddbird <i>Languedoc, France</i>	30
Blanc de Blancs, Oddbird <i>Languedoc, France</i>	30
Sprigster, Sparkling Gooseberry Infusion <i>Tisbury, UK</i>	25

### ROSÉ

Mont Rocher Rosé 2022 <i>Pays d'Oc, France</i>	8 / 29
Palm Par l'Escarelle 2023 <b>ORG</b> Provence, France	9.5 / 35
Folc, English Rosé 2022 <i>Kent, UK</i>	37.5
Palm Par l'Escarelle 2022 <b>MAGNUM ORG</b> Provence, France	68
Château l'Escarelle, Les Deux Anges 2022 <b>ORG</b> Provence, France	42
Château l'Escarelle, Les Deux Anges 2022 <b>MAGNUM ORG</b> Provence, France	80

### WHITE

Pinot Grigio, Orsino 2023 <i>Veneto, Italy</i>	8 / 28
Chardonnay, Montsablé 2023 <i>Haute Vallée l'Aude, France</i>	8 / 29
Vinho Verde Branco, Vale do Homem 2022 <i>Vinho Verde, Portugal</i>	29
Picpoul de Pinet, Ormezon 2023 <i>Languedoc, France</i>	8.5 / 31
Rioja Blanco, Gatito Loco 2022 <b>ORG</b> <i>Rioja, Spain</i>	32
Chenin Blanc, Winery of Good Hope 2022 <i>Western Cape, South Africa</i>	33
Grüner Veltliner, Funkstille 2022 <i>Niederösterreich, Austria</i>	34
Riesling Trocken, Von Buhl 'Bone Dry' 2022 <i>Pfalz, Germany</i>	34
Sauvignon Blanc, Kukupa 2023 <i>Marlborough, New Zealand</i>	9 / 35
Gavi del Comune di Gavi 2022 Produttori di Gavi, Mille951 <i>Piedmont, Italy</i>	37
Albariño, Alba Martín 2022 <i>Rias Baixas, Spain</i>	38
Petit Chablis, Courtault Michelin 2022 <i>Burgundy, France</i>	47
Sancerre, Aurore Dézat, Domaine des Chasseignes 2022 <i>Loire, France</i>	49
Bourgogne Chardonnay, Chanzy 2022 <i>Burgundy, France</i>	51
Condrieu 'La Berne' 2022 Lionel Faury <i>Côtes du Rhône, France</i>	68

### ORANGE

Le Mécanique du Vin, Vin orange 2023 <i>Languedoc, France</i>	29
Skin Contact, Funkstille 2022 <i>Niederösterreich, Austria</i>	30

### CIDER + PERRY

Wilding, Commix 2021 <i>Somerset, UK</i>	32
Wilding, Ditchheat Hill 2022 <i>Somerset, UK</i>	32
Wilding, Perry Hill 2021 <i>Somerset, UK</i>	32

### PUDDING

	75ml / 375ml bottle
Chateau Briatte, Sauternes 2018 <i>Bordeaux, France</i>	7 / 29
Quady, Elysium Black Muscat 2018 <i>California, USA</i>	7 / 29
Michele Chiarlo, Nivole Moscato d'asti 2021	7 / 29