

THE PEMBROKE ARMS WILTON

BAR SNACKS + STARTERS

Padron peppers + chilli salt	8.5
Chilli + lime squid, Sriracha mayo	10
Smoked rarebit croquette, Worcestershire mayo	9.5
Chipolatas, honey, soy	9.5
Hogs' pudding scotch egg, cider vinegar mayo	10
Sweet potato + lemongrass soup, sourdough	8
Harissa roasted carrots, tahini, parsley	9
Apple glazed pork belly, pickled kohlrabi crackling	10

HANDMADE PIES

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

Chicken, smoked gammon + leek	25
Grass-fed beef + stout	25
Vegan sausage pie + ratatouille	25

PUB BANGERS

Double beef burger, American cheese, burger sauce, pickles, coleslaw, fries	21
Beer battered haddock, tartare sauce, curry sauce, smashed peas, fries	23
Crispy chicken Ceaser salad Ceaser dressing cos lettuce, bacon, croutons	21
Veal liver, Marsala caramelised onions, mash, greens, bacon	24

SIDES

Fries / mash	5
Garlic fried greens	5
Mixed leaf salad	5
Sweet potato fries	6

MAINS

Chicken schnitzel, heritage carrots, mash black garlic butter, parmesan	23
Cider roasted beetroots, fregola, spinach crispy kale	20
Brixham hake, chickpea cassoulet, pangrattato	26

NOLE SOURDOUGH PIZZA

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

no.1	mozzarella + fresh basil	16
no.2	anchovy, artichoke + chilli	16.5
no.3	pepper pork, potato, blue cheese + walnut pesto	16.5
no.4	mushroom, Westcombe ricotta + truffle	16.5
no.5	'nduja, mozzarella + crispy onions	16.5
no.6	aubergine, tahini + roquito pepper (vegan on request)	16.5
no.7	pepperoni + chilli honey	16.5
Meat special	see blackboards	17
Vegan special	see blackboards	16.5

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
Mint choc chip ice cream sundae chantilly chocolate syrup, wafer	8.5
Chocolate, almond + blackberry tuille, whipped coconut cream, raspberry sorbet	8.5
Red velvet cheesecake, vanilla ice cream	8.5
Warm chocolate chip cookie + ice cream	8.5
Westcombe cheddar, red onion chutney Peters yard sourdough crackers	10
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.

BEER + CIDER	Pint	GIN	
Mahou 4.8%	6.60	Bombay Sapphire	5.25
Rude Giant Lager 4%	6.00	Malfy Arancia	5.50
Camden Hells 4.6%	6.60	Whitley Neill Rhubarb + Ginger	5.50
Guinness 4.1%	7.10	Hendrick	5.75
Thatchers Gold 4.8%	6.00	Mermaid gin pink (<i>Isle of Wight</i>)	6.00
Rude Giant IPA 4.3%	6.50	Explorer (<i>Downton, Wiltshire</i>)	6.00
Bath Gem 4.1%	5.80	Monkey 47	6.50

WHITE WINE	Glass / Bottle	
Orsino, Pinot Grigio (It) 2021	8.00	28
Montsable IGP Chardonnay (Fr) 2020	8.00	29
Picpoul de Pinet Granges Des Rocs (Fr) 2020	8.50	31
Von Buhl Bone Dry Riesling (Ger) 2021		34
Kukupu Marlborough Sauvignon Blanc (NZ) 2022	9.00	35
Gavi del Comune di Gavi Mille951 (It) 2022		37
Alba Martin, Albarino (Es) 2019		38
Petit Chablis, Courtault (Fr) 2020		47
Sancerre, Aurore Dezat (Fr) 2019		49

RED WINE	Glass / Bottle	
Los Espinos Merlot (Ch) 2023	8.00	29
Tempranillo, Rioja Finca Manzanos (Esp) 2021	8.00	29
Pinot Noir, Dissenay (Fr) 2021	8.50	30
Santa Julia Malbec (Ar) 2021	8.50	30
Bordeaux Superieur, Chateau Maine Martin (Fr) 2018		33
Primitivo, Electric Bee (It) 2022		35
Old Vine Shiraz, Thistledown 'Gorgeous' (Aus) 2022		40
Reverdito Barolo (It) 2016		55

ROSÉ + ORANGE	Glass / Bottle / Magnum / Jeroboam		
Le Mecanique du Vin, Vin Orange (fr) 2023		29	
Skin Contact, Funkstille Orange (AT) 2022		30	
Mont Rocher (Fr) 2021	8.00	29	
Palm l'Escarelle, Provence (Fr) 2022	9.50	35	
Folc, English Rosé, Kent, (Eng) 2022		37	
Chateau l'Escarelle, Les Deux Anges, (FR) 2023	42	80	185

SPARKLING	125ml	Bottle
Bella Modella Prosecco	7.20	30
Maison Jaffelin Cremant		45
Bernard Remy Carte Blanche		60
Furleigh Estate English Brut		60

BOTTLED BEER + CIDER

Rekorderlig Berries 4.0% 500ml	5.90
Rekorderlig Strawberry + Lime 4.0% 500ml	5.90
Birra Moretti AF 0.0% 330ml	4.00
Erdinger Alkoholfrei 0.5% 500ml	4.90
Guinness 0.0% 440ml	6.00

SOFTIES

Fresh lime + elderflower spritz	2.65 / 4.20
Coke / Diet Coke	2.75 / 3.75
San Pelly Blood Orange, Orange, Lemon	3.20
Frobisher's juice Apple, Orange, Cranberry	3.50
Frobisher's fusions Orange + Passionfruit	3.75
Frobisher's fusions Apple + Mango	3.75
Spiced tomato juice	3.50
Double Dutch ginger beer	3.80
San Pelly Large sparkling water	5.50
Hildon Small sparkling / still water	3.40
Acqua Panna Large still water	5.50

SPIRITS

Vodka

Absolut	5.25
Chardonnay Vodka (<i>Wiltshire</i>)	5.50
Black Cow (<i>West Dorset</i>)	6.00
Mermaid Salt (<i>Isle of Wight</i>)	6.00

Rum

Havana Club	5.50
Kraken	5.50
Devon Rum Co. (<i>Devon</i>)	6.00
Mermaid Spiced (<i>Isle of Wight</i>)	6.50

Whiskey

Jameson	5.50
Woodford Reserve	7.00
Jura 10yo	8.50

SHOTS

Limoncello	4.75
Jose Cuervo gold	5.50
Jose Cuervo silver	5.50
Patrón silver	5.00