

Gin & Tonic
Three Dagers Gin | Lime
Fever Tree Tonic 9



Edington Priory Garden
Three Dagers Gin | Elderflower
Soda & our own Pressed Apples 9

WHILE YOU WAIT

Nocellara Olives *(vg)* 5
Crispy Whitebait | Aioli 5
Three Dagers Bread & Whipped Butter 4
Hummus | Beetroot Lavosh Crispbread | Hazelnut Dukkah *(vg)* 6

STARTERS

Duck Liver Parfait | Maple Granola | Duck Fat Brioche | Spiced Priory Farm Plum Ketchup 10
Spicy Gochujang Squid | Sesame | Spring Onion | Sriracha Mayonnaise | Priory Farm Leaves 9
Lightly Spiced Parsnip Soup | Pickled Apple | Curry Oil | Crispy Parsnip *(vg)* 8
Priory Farm Roasted Squash | Whipped Goats Cheese | Toasted Almonds | Pickled Raisins | Sage 10
Baked Somerset Camembert | Bread | Walnuts | Wiltshire Honey *(perfect for two to share)* 16
Three Dagers Gin & Beetroot Cured Gravlax | Baby Beetroot | Horseradish Cream | Pickled Cucumber 12

MAINS

Venison Loin | Caramelised Celeriac Purée | Venison Haunch Croquette | Kale
Mashed Potato | Priory Farm Damson & Bitter Chocolate Jus 28
Bromham Carrots Finished in Three Dagers EPA & Maple Syrup | Cashew Labneh | Priory Farm Green Sauce
Leaves | Dukkah *(vg)* 18
Day Boat Fish | Champ Potato | Orange Glazed Chicory | Toasted Hazelnut & Parmesan
Lemon Sauce 20
Free Range Turkey Breast | Leg Ballotine | Pigs in Blankets | Cranberry Sauce | Red Cabbage | Apricot & Chestnut
Stuffing | Roast Potatoes | Brussel Sprouts | Swede | Gravy 26
Three Dagers Cheeseburger | Braised Shortrib | Dill Relish | Three Dagers Edge Onions | Spiced Skinny Fries 18
Add: smoked stilton 1 | extra patty 4 | extra bacon 2
8oz Ribeye *or* Bavette Steak | Skinny Fries | Green Peppercorn Sauce | Watercress & Pear Salad 30 / 22
Three Dagers Ale Battered Haddock | Tartare Sauce | Mushy Peas | Triple Cooked Chips 18

SIDES

Skinny Fries 5 | Truffle & Parmesan Fries 6.5 | Seasonal Priory Farm Salad 3.5
Creamed Priory Greens 5 | Roast Potatoes & Parmesan 6

Please make our team aware of any allergies or dietary requirements.

We are proud to grow much of our seasonal fruit and vegetables on our very own Priory Farm in the village and our wonderful grass fed British beef is sourced from local friend and farmer Tim Johnson of Stokes Marsh Farm.

A discretionary service charge of 10% will be added to your bill, all of which is shared with the team serving you today.



THREE DAGGERS DRAUGHTS

Our own beer, brewed a mere few yards away in our very own nano-brewery

	Half	Pint	Bottle
Daggers Tinhead (gf) 3.9%	2.15	4.3	
Daggers Ale (gf) 4.1%	2.15	4.3	
Daggers EPA (gf) 3.4%	2.15	4.3	
Daggers Ledge (gf) 3.5%	2.15	4.3	
Tasting Menu: Daggers Beer Flight		4.3	

OTHER DRAUGHT & BOTTLES

Staropramen 5%	2.9	5.8	
Amstel 4.1%	2.65	5.3	
Rude Giant 4.5%	2.25	5.5	
Guinness 4.1%	2.9	5.8	
Orchard Pig Reveller Cider 4.5%	2.5	5.0	
Peroni 5%			4.5
Peroni Libra 0.0%			3.5
Old Mout Berries & Cherries Cider 4%			5.3
Old Mout Kiwi & Lime Cider 4%			5.3

SPARKLING WINE & CHAMPAGNE

	125ml	Bottle
Apericena, Prosecco, Veneto, Italy	6.5	33
Chapel Down, Kent, England	10	56
Yannick PrevotEAU, Champagne, France		60

WHITE WINE

	175ml	500ml	Bottle
Vidriada, Airen, Spain	5.5	15	22
Crescendo, Pinot Grigio, Italy	6.75	18.5	27
Terra Vega, Chardonnay, Chile	7.75	21	32
Plo d'Isabelle, Picpoul de Pinet, France	8.75	24	36
Te Muna Road, Sauvignon Blanc, New Zealand	11.5	31	44
Ghost in the Machine, Clairette Blanc, South Africa			40

ROSÉ WINE

	175ml	500ml	Bottle
Bel Canto, Pinot Grigio Rosé, Italy	6.0	16	23
Peyrassol Méditerranée Rosé Provence, France	9.75	27	38

RED WINE

	175ml	500ml	Bottle
Fallow's View, Shiraz Blend, South Africa	6.0	16	23
Valle Antigua, Merlot, Chile	6.75	18.5	27
Lua Nova, Lisboa Red, Portugal	7.25	19.5	29
Baron de Baussac, Carignan, France	7.5	20	31
Apericena, Appassimento, Italy	8.25	23	33
Benegas Dos Vinedos, Malbec, Argentina	8.75	24	36
Ghost in the Machine, Cabernet Franc, South Africa			40