

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



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

WHILE YOU WAIT

Nocellara Olives (vg) 5
Crispy Whitebait | Aioli 5
Three Daggers 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 Apples | Curry Oil | Crispy Parsnip (vg) 8
Three Daggers Gin & Beetroot Cured Gravlox | Horseradish Cream | Pickled Cucumber 12

THREE DAGGERS ROAST

Roast Porchetta | Caramelised Apple Sauce 20
Roast Beef | Horseradish Cream 21.5
Nut Roast 14.5

*All served with: Roast Potatoes | Mixed Priory Farm Seasonal Greens | Cauliflower Cheese
Honey Roasted Carrots & Beetroot | Yorkshire Pudding | Gravy*

EXTRAS: Vegetables / Greens / Potatoes 2.5 each | Cauliflower Cheese 4.5 each | Gravy 1 per pot

MAINS

Three Daggers Ale Battered Haddock | Tartare Sauce | Mushy Peas | Triple Cooked Chips 18
Three Daggers Cheeseburger | Braised Shortrib | Dill Relish | Three Daggers Edge Onions | Spiced Skinny Fries 18
Add: smoked stilton 1 | extra patty 4 | extra bacon 2
Bromham Carrots Finished in Three Daggers EPA & Maple Syrup | Cashew Labneh | Priory Farm Green Sauce
Leaves | Dukkah (vg) 18

SIDES

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

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 |