

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 | Leaves 9 Lightly Spiced Parsnip Soup | Pickled Apple | Curry Oil | Crispy Parsnip (vg) 8 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 Daggers Gin & Beetroot Cured Gravlax | Baby Beetroot | Horseradish Cream| Pickled Cucumber 12

MAINS

Venison Loin | Caramelised Celeriac Purèe | Venison Haunch Croquette | Kale | Mashed Potato | Priory Farm Damson & Bitter Chocolate Jus 28

Bromham Carrots Finished in Three Daggers EPA & Maple Syrup | Cashew Labneh | Green Sauce | Leaves | Dukkah (vg) 18

Day Boat Fish | Champ Potato | Orange Glazed Chicory | Hazelnut & Parmesan | Lemon Sauce 20 Free Range Chicken Breast | Sweet Corn Ragu | Orzo | Wild Mushrooms | Tarragon | Macademia Nuts 22 Three Daggers Cheeseburger | Braised Shortrib | Dill Relish | Three Daggers EdgeOnions | Spiced Skinny Fries 18 Add: stilton 1 | extra patty4 | extra bacon 2

8oz Ribeye *or* Bavette Steak | Skinny Fries | Green Peppercorn Sauce | Watercress & Pear Salad 30 / 22 Three Daggers Ale Battered Haddock | Tartare Sauce | Mushy Peas | Triple Cooked Chips 18

SIDES

Skinny Fries 5 | Truffle & Parmesan Fries 6.5 | Side Salad 3.5 Creamed Greens 5 | Crispy Potatoes & Kilpatrick Butter 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.

TIDEE DACCEDO DDALICIUTO



THREE DAGGERS DRAUGHTS		THREE DAGGERS		
Our own beer, brewed a mere few yards away in our very own nano-brewery	Half	Pint	Bottle	
Daggers Winter Ale (gf) 4.5%	2.15	4.3		
Daggers Ale (gf) 4.1%	2.15	4.3		
Daggers EPA (gf) 3.4%	2.15	4.3		
Daggers Tinhead (gf) 3.9%	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	
Bollinger Special Cuvée, Champagne, France			80	
WHITE WINE	175ml 50	ooml	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 50	ooml	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	