



WHILE YOU WAIT

- Marinated Olives (vg) 5
Deville Crispy Whitebait | Jalapeño Mayonnaise 5.5
Three Daggers House Baked Bread & Whipped Butter 4.5
Hummus | Sumac Pita Chips | Crispy Chickpeas (vg) 6

STARTERS

- Mushroom Parfait | Mushroom "Scratchings" | Celeriac Relish | Toast 9
Spicy Gochujang Squid | Sesame | Spring Onion | Sriracha Mayo | Leaves 9.5
Soup of the Day | Bread & Butter 8
Prawn Fishcake | Cucumber Kimchi | Tom Yum Mayonnaise 9.5
Baked Somerset Camembert | Bread | Walnuts | Wiltshire Honey (perfect for two to share) 16.5
Braised Spiced Lamb Breast | Chervil Buttermilk | Chilli Jam | Almonds 10.5

MAINS

- Day Boat Fish Stew | Mussels | Prawns | Clams | New Potatoes | Samphire | White Wine 24
Beef Osso Bucco | Soft Polenta | Spring Onions | Charred Baby Gem Lettuce | Pangritata 28
Miso Roasted Cauliflower | Date Ketchup | Vegan Rarebit | Pickles | Cauliflower Purée (vg) 19
Malt Glazed Chicken Breast | Gnudi | Roasted Hispi Cabbage | Anchovy | Chicken Butter Sauce 24
10 oz Sirloin or 8 oz Flat Iron Steak | Spiced Fries | Mixed Leaf Salad 32/24
Add: peppercorn sauce 2.5 | chimichurri sauce 2.5 | stilton sauce 2.5
3D Cheeseburger | Chorizo, Bacon & Jalapeño Relish | Garlic Mayo | Crispy Onions | Spiced Fries 19.5
Add: stilton 2 | extra patty 4 | grilled bacon 2
Three Daggers Ale Battered Haddock | Tartare Sauce | Mushy Peas | Triple Cooked Chips 19

SIDES

- Spiced Fries 5 | Truffle & Parmesan Fries 6.5 | Triple Cooked Chips 5 |
Creamed Greens 5 | Side Salad 4

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

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

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.