



THREE DAGGERS

## WHILE YOU WAIT

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

## STARTERS

- Ham Hock Terrine | Seasonal Chutney | Toast | Leaves 9  
Soup of the Day | Bread & Butter 8  
Prawn Fishcake | Cucumber Kimchi | Tom Yum Mayonnaise 9.5  
Spicy Gochujang Squid | Sesame | Spring Onion | Sriracha Mayonnaise | Leaves 9.5

## THREE DAGGERS ROAST

- Roast Pork Belly | Caramelised Apple Sauce 21.5  
Roast Striploin of Beef | Horseradish Cream 22.5  
Nut Roast 15  
*All served with: Roast Potatoes | Mixed Seasonal Greens | Cauliflower Cheese  
Honey Roasted Carrots & Jerusalem Artichokes | Swede & Carrot Mash | Yorkshire Pudding | Gravy*

EXTRAS: Vegetables / Greens / Potatoes 3 each | Cauliflower Cheese 4.5 each | Gravy 2 per pot

## MAINS

- Three Dagers Ale Battered Haddock | Tartare Sauce | Mushy Peas | Triple Cooked Chips 19  
3D Cheeseburger | Chorizo, Bacon & Jalapeño Relish | Garlic Mayo | Crispy Onion | Spiced Fries 19.5  
*Add: stilton 2 | extra patty 4 | grilled bacon 2*  
Miso Roasted Cauliflower | Date Ketchup | Vegan Rarebit | Pickles | Cauliflower Purée (vg) 19

## SIDES

- Spiced Fries 5 | Truffle & Parmesan Fries 6.5  
Triple Cooked Chips 5.5 | Side Salad 4

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