



TO SNACK OR TO SHARE

Wiltshire charcuterie, olives, organic sourdough 8/14

HUMBLER BEGINNINGS

Beetroot Salad / goats curd, pickled pear & crystallised walnuts	8
Ham Hock Terrine / piccalilli, ale muffin	9
Cod Fishcake / poached egg, Priory Farm kale, hollandaise	8
Grilled Ox Heart / pickles, toasted sourdough	10
Marinated Black Bream / lime, coriander, & fennel salad	9

MAINS

Fillet of Gurnard / shellfish broth, spinach, tomato & herbs	18
Belly of Edington Pork / glazed onions, tender stem broccoli, mustard sauce	18
Duo of Lamb / wild garlic pesto, Priory Farm vegetables, lamb jus	17
Sharpham Park Spelt Risotto / Summer vegetables	16
Whole Monkfish Tail / tartare potatoes, tomato, cumin & red onion salad	16

SALADS

Crisp Thai vegetable Salad / nam jim dressing, crispy shallots & garlic	8/13
Cesar Salad / parmesan, anchovies, and croutons	8/13
Nicoise Salad / green beans, egg, red onion & black olives.	8/13
Add grilled Chicken, Flatiron steak or Tuna to any salad	6

STOKE MARSH FARM STEAKS

We work closely with Tim Johnson of Stoke Marsh Farm in the neighbouring village of Coulston.

Flat Iron 10oz	24
Sirloin 8oz	28

All steaks come with béarnaise sauce triple cooked chips, tomato, mushroom & salad

THREE DAGGERS CLASSICS

Beer Battered Fish & Chips / house tartar, mushy peas, triple cooked chips, lemon	17
Three Dagers 8oz Cheese Burger / tomato relish, fries	15
Collar of Edington Ham / crispy duck egg, pineapple & hand cut chips	16
Vegetarian Chickpea & Couscous Cheese Burger / fries & mustard mayonnaise	14

A BIT ON THE SIDE

Buttered Vegetables	4
House Salad	4
Charlotte Potatoes	4
Buttered Summer cabbage, rosemary & garlic	4
Chunky Chips	4



AA Rosette Award for Culinary Excellence

Please let us know if you have any allergies or intolerances. Service at your discretion.