



TO SNACK OR TO SHARE

Wiltshire charcuterie, olives & organic sourdough 8/14

HUMBLE BEGINNINGS

Heritage tomato Salad / salsa verde & burrata	10
Potted Pork / tomato chutney & ale muffin	9
Cornish crab / Priory Farm lemon cucumber & gazpacho	8
Marinated salmon / escabeche vegetables	9
Ajo Blanco (chilled garlic & almond soup) / grapes & roasted almonds	7

MAINS

Pan fried swordfish / tartare potatoes, tomato, red onion & cumin salad	18
Braised neck of lamb / courgette & parmesan	20
Spaghetti / caper, olive & sun dried tomato sauce	14
Fillet of skate / shellfish broth, spinach, tomatoes & herbs	17
Confit belly pork / sweetcorn polenta, bak choi & apple mustard sauce	17

SALADS

Crispy Thai / vegetable salad with Nam Jim dressing	8/13
Caesar salad / parmesan, anchovies & croutons	8/13
Pumpkin salad / crown prince pumpkin, ricotta, mint & black truffle	8/13
Add grilled chicken, salmon or flatiron steak to any salad	6

STOKES MARSH FARM STEAKS

We work closely with Tim Johnson of Stokes 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 tartare, mushy peas, triple cooked chips & lemon	15
Three Dagers 8oz beef burger / Wiltshire loaf cheese, tomato relish & fries	15
Quinoa & beetroot burger / cheese, fries & mustard mayonnaise	14
Ham, egg & chips / sauce gribiche	15

A BIT ON THE SIDE

Buttered vegetables	4
House salad	4
Charlotte potatoes	4
Fries	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.