

The Three Daggers^{†††}

TO SNACK OR TO SHARE

Wiltshire charcuterie olives & organic sourdough	8/14
Baked Camembert honey & bread crisps	12

HUMBLE BEGINNINGS

Apple & sage brawn spiced tomato chutney & sourdough	8
Home smoked trout cucumber & horseradish	9
Artichoke soup fried sage & curry oil	8
Daggers fish cake poached egg & hollandaise	9
Duo of duck Thai salad & umeboshi	9

SALADS

Jerusalem artichoke gorgonzola, honey, seeds & hazelnut	8/13
Roast cauliflower roasted chickpeas, chicory & garlic tahini	8/13
Warm lentil vinaigrette fennel, kale & wild mushroom	8/13
<i>Add grilled chicken breast or flatiron steak</i>	6

MAINS

Haunch of venison salt baked celeriac, red cabbage, & cassis sauce	20
Sharpham Park spelt risotto apple, pear, blue cheese & chestnuts	18
Edington Pigs pork chop roast apple, cavolo nero & scrumpy sauce	18
Breast of chicken confit potato, thyme & mushroom	16
Fillet of hake saffron & mussel risotto & sprouting broccoli	16

STOKES MARSH FARM STEAKS

We work closely with Tim Johnson from the neighbouring village of Coulston	
Flatiron 10oz	24
Sirloin 8oz	28
<i>All steaks come with Béarnaise sauce, triple-cooked chips, tomato, mushroom & salad</i>	

THREE DAGGERS CLASSICS

Daggers 8oz beef burger Gruyere cheese, tomato relish & skinny fries	15
Daggers Ale-battered fish & chips tartare sauce, peas & chips	15
Ham, egg & chips sauce gribiche	15

A BIT ON THE SIDE

Chilli & ginger sprouting broccoli	4
House salad	4
Charlotte potatoes	4
Skinny fries	4
Sweet potato fries	4

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

