

**Bloody Mary 9**  
Double Vodka | Tomato  
Cranberry | Spices



**Edington Priory Garden 9**  
Gin | Elderflower | Soda  
Our Own Pressed Apples

## WHILE YOU WAIT

Giant Nocellara Olives *(vg/df/gf)* 5

Priory Farm Beetroot Hummus | Fennel & Rosemary Crisp Bread | Smoked Almond Dukkah *(v/gfo)* 6

Rosemary & Garlic House Focaccia | Aged Balsamic *(v)* 4

Chargrilled Padron Peppers | Smoked Sea Salt *(vg/df/gf)* 5

Crispy Whitebait | Aioli *(df/gf)* 5

## STARTERS

Smoked Haddock Croquettes | Parsley & Horseradish Emulsion 8

Heritage Carrots | Goats Curd | Hazelnut Dukkah | Golden Raisins *(v)* 7

Salt & Pepper Squid | Confit Lemon Aioli *(gf/df)* 9

Smoked Chicken Terrine | Apricot Chutney | Pickled Shallots | Garlic & Rosemary Focaccia *(dfo)* 9

Roasted Celeriac & Truffle Soup | Toasted Sourdough *(vg/df/gfo)* 7.5

## SUNDAY ROAST

Roast Porchetta | Caramelised Apple Sauce 19.5

Roast Beef | Horseradish Cream 21.5

Nut Roast *(vg/gf/df)* 14.5

*Served with: Roast Potatoes | Mixed Seasonal Greens | Cauliflower Cheese*

*Honey Roasted Carrots & Parsnips | Yorkshire Pudding | Gravy*

### **Extras**

*Vegetables | Greens | Potatoes 2.5 each*

*Cauliflower Cheese 4.5 each*

*Gravy 1.0 per pot*

## MAINS

Dagers Cheese & Bacon Burger | Skinny Fries *(dfo/gfo)* 16

*pair with a pint of Three Dagers Ale 4*

Homemade Vegan Spinach Tagliatelle | Roasted Squash | Vegan Feta | Toasted Seeds *(vg/df)* 17

Spiced Cornish Pollock | Miso Cabbage | Nori Spuds | Bisque *(gf/dfo)* 22

Chickpea Burger | Sweet Chilli Mayo | Skinny Fries *(vg/df/gf)* 13.5

## SIDES *(vg/gf/df)*

Triple Cooked Chips 5 | Skinny Fries 5 | Mixed Leaves 3.5

*v - vegetarian | vg - vegan | df - dairy free | gf - gluten free | dfo - dairy free option | gfo - gluten free option*

*Please make us aware of any allergies*

*A discretionary service charge of 10% will be added to all bills*



## THREE DAGGERS DRAUGHTS

*Our own beer, brewed a mere few yards away in our very own nano-brewery*

	<b>Half</b>	<b>Pint</b>	<b>Bottle</b>
Daggers Ethandun 878 4.3%	2.15	4.3	
Daggers Edge 4.7%	2.15	4.3	
Daggers Ale 4.3%	2.15	4.3	
Daggers Tinhead 3.9% - 10th Anniversary Brew	2.15	4.3	
<b>Tasting Menu: Daggers Beer Flight - choose any 3</b>		4.3	

## OTHER DRAUGHT & BOTTLES

Staropramen 5%	2.9	5.8	
Amstel 4.1%	2.65	5.3	
Guinness 4.1%	2.9	5.8	
Orchard Pig Reveller Cider 4.5%	2.5	5	
Peroni 5%			4.5
Peroni Libra 0.0%			3.5
Estrella Galicia GF 5.5%			4
Old Mout Berries & Cherries Cider 4%			5.3
Old Mout Kiwi & Lime Cider 4%			5.3

## Sparkling Wine & Champagne

	<b>125ml</b>	<b>Bottle</b>
Ponte di Rialto Prosecco, Veneto, Italy	6.5	33
Road Green Sparkling, North Nibley, England	9	44
Yannick PrevotEAU, Champagne, France		60

## White Wine

	<b>175ml</b>	<b>500ml</b>	<b>Bottle</b>
Ca di Ponti, Catarratto, Italy	5.25	14	22
Wild House, Chenin Blanc, SA	6.5	17	27
Villa Blanche, Chardonnay France	7.5	19.5	29
Makutu, Sauvignon Blanc, NZ	8.5	23	36
Pazo Torrado, Albariño, Spain	9.5	27.5	38

## Rosé Wine

Les Roulants, Cabernet Rosé, France	5.75	15	23
Domaine de Rimauresq, Cotes de Provence, France	10.5	30	40

## Red Wine

	<b>175ml</b>	<b>500ml</b>	<b>Bottle</b>
Ancora, Montepulciano d'Abruzzo, Italy	5.75	15.5	23
Vista Sierra, Malbec, Argentina	7.5	20	29
Calusari, Pinot Noir, Romania	8.25	21.5	30
Luis Cañas, Rioja Crianza, Spain	9	24.5	34
Baglio Gibellina, Nero d'Avola/Frappatto, Italy	9	24.5	34
Keermont, Shiraz, South Africa	10	28	40