

Elderflower Mimosa 9
Road Green Sparkling
Wine | Elderflower



THREE DAGGERS

Edington Priory Garden 9
Three Dagers Gin | Our Own
Pressed Apples | Elderflower
Soda | Mint

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

Sourdough Crumpet | Brixham White Crab | Spring Onions | Brown Crab Emulsion *(df)* 9

Heritage Beetroot Terrine | Salt Baked Beetroot | Whipped Goats Curd *(v/gf/dfo/vgo)* 7

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

Ox Tail Croquette | Chilli Honey | Pickled Radish *(dfo)* 8

Jerusalem Artichoke Soup | Tarragon Oil | Artichoke Crisps | Toasted Sourdough *(vg/df/gfo)* 7.5

MAINS

Chicken Supreme | Potato Rosti | Green Beans in Parma Ham | Wild Mushroom Sauce *(gf)* 23

pair with a pint of Three Dagers Tinhead 4.3

Spinach & Paneer Dahl | Onion Bhaji | Almonds | Mint Raita *(v/gf/dfo/vgo)* 18

Wiltshire Lamb Rump | Black Garlic Puree | Hasselback Potatoes | Lamb Bon Bon 28

Chalk Stream Trout | Pickled Fennel | New Potatoes | Spring Greens *(gf/df)* 20

THREE DAGGERS CLASSICS

Dagers Cheese & Bacon Burger | Relish | Skinny Fries *(dfo/gfo)* 17

add smoked stilton 1 | add extra patty 4 | add extra bacon 2

8oz Ribeye | Skinny Fries | Salad | Bone Marrow & Shallot Butter *(dfo/gf)* 28

Dagers Ale Battered Haddock | Tartare Sauce | Mushy Peas | Triple Cooked Chips 16

pair with a pint of Three Dagers Ale 4.3

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

SIDES

Skinny Fries *(vg/gf/df)* 5 | Truffle & Parmesan Fries 6.5 | Mixed Leaves *(vg/gf/df)* 3.5

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

Daggers Edge (gf) 4.7%

Daggers Ale (gf) 4.3%

Daggers Tinhead (gf) 3.9% - 10th Anniversary Brew

Tasting Menu: Daggers Beer Flight

Half	Pint	Bottle
2.15	4.3	
2.15	4.3	
2.15	4.3	
	4.3	

OTHER DRAUGHT & BOTTLES

Staropramen 5%

Amstel 4.1%

Rude Giant 4.5%

Guinness 4.1%

Orchard Pig Reveller Cider 4.5%

2.9	5.8
2.65	5.3
2.25	5.5
2.9	5.8
2.5	5

Peroni 5%

Peroni Libra 0.0%

Old Mout Berries & Cherries Cider 4%

Old Mout Kiwi & Lime Cider 4%

4.5
3.5
5.3
5.3

SPARKLING WINE & CHAMPAGNE

Ponte di Rialto Prosecco, Veneto, Italy

Road Green Sparkling, North Nibley, England

Yannick PrevotEAU, Champagne, France

125ml	Bottle
6.5	33
9	44
	60

WHITE WINE

Ca di Ponti, Catarratto, Italy

Wild House, Chenin Blanc, SA

Villa Blanche, Viognier, France

Makutu, Sauvignon Blanc, NZ

Olim Bauda, Gavi Di Gavi, Italy

175ml	500ml	Bottle
5.25	14	22
6.5	17	27
7.25	20	29
8.5	23	36
		44

ROSÉ WINE

Les Roulants, Cabernet Rosé, France

Domaine de Rimauesq, Cotes de Provence, France

175ml	500ml	Bottle
5.75	15	23
10.5	30	40

RED WINE

Ancora, Montepulciano d'Abruzzo, Italy

Vista Sierra, Malbec, Argentina

Calusari, Pinot Noir, Romania

Manduria Primitivo Lirica, Italy

Luis Cañas, Rioja Crianza, Spain

Luis Cañas, Rioja Crianza, Spain **MAGNUM**

175ml	500ml	Bottle
5.75	15.5	23
7.5	20	29
8.25	21.5	30
9.8	26	38
		44
		75