

**Gin & Tonic**  
Three Daggers Gin | Lime  
Fever Tree Tonic 9



**Edington Priory Garden**  
Three Daggers Gin | Elderflower  
Soda & our own Pressed Apples 9

### WHILE YOU WAIT

Nocellara Olives (vg) 5  
Crispy Whitebait | Aioli 5  
Three Daggers Bread & Whipped Butter 4  
Salt Baked Carrot Hummus | Beetroot Lavosh Crispbread | Hazelnut Dukkah (vg) 6  
Garlic & Citrus Marinated Bocconcini | Sun-Dried Tomatoes 5  
Baked Somerset Camembert | Bread | Walnuts | Wiltshire Honey (*perfect for two to share*) 16

### STARTERS

Duck Liver Parfait | Maple Granola | Duck Fat Brioche | Spiced Priory Farm Plum Ketchup 10  
Gochujang Crispy Squid | Sesame | Spring Onion | Sriracha Mayonnaise | Priory Farm Leaves 9  
Priory Farm Tomatoes | Burrata | Black Olive Crumb | Basil Emulsion | Nasturtium 10  
Seared Scallops | Confit Turnip | Kilpatrick Butter | Priory Farm Greens 12  
Summer Vegetable Terrine | Pickles | Sourdough 8

### MAINS

Glazed Pork Belly | Priory Farm Apple | Pig Cheek Croquette | Priory Farm Greens | Butternut Squash  
Cider & Mustard Sauce 22  
Bromham Carrots Finished in Three Daggers EPA & Maple Syrup | Cashew Labneh | Priory Farm Green Sauce  
Leaves | Dukkah (vg) 18  
Day Boat Fish | Herb Crumb | Chorizo Piperade | Salsa Verde | Roast New Potatoes 20  
Free Range Chicken Breast | Orzo | Wild Mushrooms | Parsley Oil | Priory Farm Cavolo Nero 22  
Three Daggers Burger | Braised Shortrib | Dill Relish | Three Daggers Edge Onions | Spiced Skinny Fries 18  
*Add: smoked stilton 1 | extra patty 4 | extra bacon 2*  
8oz Ribeye *or* Bavette Steak | Skinny Fries | Green Peppercorn Sauce | Watercress & Pear Salad 30 / 22  
Three Daggers Ale Battered Haddock | Tartare Sauce | Mushy Peas | Triple Cooked Chips 18  
Homemade Falafel Burger | Vegan Mint Yoghurt | Priory Farm Cucumber | Pickled Red Cabbage  
Tomato & Mustard Relish | Spiced Skinny Fries (vg) 15

### SIDES

Skinny Fries 5 | Truffle & Parmesan Fries 6.5 | Seasonal Priory Farm Salad 3.5  
Creamed Priory Greens 5 | Crispy New Potatoes with Feta, Dill & Pickled Shallots 6

*Please make our team aware of any allergies or dietary requirements.*

*We are proud to grow much of our seasonal fruit and vegetables on our very own Priory Farm in the village and our wonderful grass fed British beef is sourced from local friend and farmer Tim Johnson of Stokes Marsh Farm. A discretionary service charge of 10% will be added to your bill, all of which is shared with the team serving you today.*



## THREE DAGGERS DRAUGHTS

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

	Half	Pint	Bottle
Daggers Edge (gf) 4.7%	2.15	4.3	
Daggers Ale (gf) 4.1%	2.15	4.3	
Daggers EPA (gf) 3.4%	2.15	4.3	
Daggers Imber Pale (gf) 3.7%	2.15	4.3	
<b>Tasting Menu: Daggers Beer Flight</b>		4.3	

## OTHER DRAUGHT & BOTTLES

Staropramen 5%	2.9	5.8	
Amstel 4.1%	2.65	5.3	
Rude Giant 4.5%	2.25	5.5	
Guinness 4.1%	2.9	5.8	
Orchard Pig Reveller Cider 4.5%	2.5	5.0	
Peroni 5%			4.5
Peroni Libra 0.0%			3.5
Old Mout Berries & Cherries Cider 4%			5.3
Old Mout Kiwi & Lime Cider 4%			5.3

## SPARKLING WINE & CHAMPAGNE

	125ml	Bottle
Apericena, Prosecco, Veneto, Italy	6.5	33
Road Green Sparkling, North Nibley, England	9.0	44
Yannick PrevotEAU, Champagne, France		60

## WHITE WINE

	175ml	500ml	Bottle
Vidriada, Airen, Spain	5.5	15	22
Crescendo, Pinot Grigio, Italy	6.75	18.5	27
Terra Vega, Chardonnay, Chile	7.75	21	32
Nicolas Rouzet Touraine, Sauvignon Blanc, France	8.25	23	33
Plo d'Isabelle, Picpoul de Pinet, France	8.75	24	36
Makutu, Sauvignon Blanc, New Zealand	9.0	25	38
Ghost in the Machine, Clairette Blanc, South Africa			40

## ROSÉ WINE

	175ml	500ml	Bottle
Bel Canto, Pinot Grigio Rosé, Italy	6.0	16	23
Domaine de Rimauresq, Cotes de Provence, France	10.5	30	40

## RED WINE

	175ml	500ml	Bottle
Fallow's View, Shiraz Blend, South Africa	6.0	16	23
Valle Antigua, Merlot, Chile	6.75	18.5	27
Lua Nova, Lisboa Red, Portugal	7.25	19.5	29
Baron de Baussac, Carignan, France	7.5	20	31
Apericena, Appassimento, Italy	8.25	23	33
Benegas Dos Vinedos, Malbec, Argentina	8.75	24	36
Ghost in the Machine, Cabernet Franc, South Africa			40