

Bloody Mary
Three Dagers Vodka | Tomato
Cranberry | Spices 9

Gin & Tonic
Three Dagers Gin | Lime
Fever Tree Tonic 9



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

Virgin Mary
Tomato Juice | Cranberry Juice
Spices 6

WHILE YOU WAIT

Marinated Olives (vg) 5
Crispy Whitebait | Aioli 5
Three Dagers Bread & Whipped Butter 4
Hummus | Beetroot Lavosh Crispbread | Hazelnut Dukkah (vg) 6
Salami | Rocket | Parmesan | Balsamic | Blossom Honey 6.5

STARTERS

Pork Terrine | Fennel Jam | Pork Crumble | Sourdough 9
Spicy Gochujang Squid | Sesame | Spring Onion | Sriracha Mayonnaise | Leaves 9
Celeriac Soup | Mushroom Croquette | Mushroom Ketchup | Truffle Oil 8
Cured & Torched Mackerel | Cucumber | Horseradish Cream | Radishes 8.5

THREE DAGGERS ROAST

Roast Porchetta | Caramelised Apple Sauce 20
Roast Beef | Horseradish Cream 21.5
Roast Leg of Lamb | Mint Sauce 23
Nut Roast 14.5

All served with: Roast Potatoes | Mixed Seasonal Greens | Cauliflower Cheese

Honey Roasted Carrots & Beetroot | Yorkshire Pudding | Gravy

EXTRAS: Vegetables / Greens / Potatoes 2.5 each | Cauliflower Cheese 4.5 each | Gravy 1 per pot

MAINS

Three Dagers Ale Battered Haddock | Tartare Sauce | Mushy Peas | Triple Cooked Chips 18
3D Cheeseburger | Short Rib | Garlic Mayonnaise | Bacon & Onion Jam | Crispy onion | Spiced Fries 18
Add: stilton 1 | extra patty 4 | grilled bacon 2
Roasted Squash Curry | Cauliflower Rice | Cauliflower Pakora | Crispy Spiced Chickpeas (vg) 18

SIDES

Spiced Fries 5 | Truffle & Parmesan Fries 6.5
Triple Cooked Chips 5 | Side Salad 3.5

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 Winter Ale (<i>gf</i>) 4.5%	2.25	4.5	
Daggers Ale (<i>gf</i>) 4.1%	2.25	4.5	
Daggers EPA (<i>gf</i>) 3.4%	2.25	4.5	
Daggers Tinhead (<i>gf</i>) 3.9%	2.25	4.5	
Tasting Menu: Daggers Beer Flight		4.5	

OTHER DRAUGHT & BOTTLES

Staropramen 5%	3.05	6.1	
Amstel 4.1%	2.8	5.6	
Rude Giant 4.5%	2.9	5.8	
Guinness 4.1%	3.05	6.1	
Orchard Pig Reveller Cider 4.5%	2.65	5.3	
Peroni 5%			4.75
Peroni Libra 0.0%			4.0
Guinness Can 0%			4.85
Old Mout Berries & Cherries Cider 4%			6.0
Estrella Galicia (<i>gf</i>) 5.5%			5.0

SPARKLING WINE & CHAMPAGNE

	125ml	Bottle
Apericena, Prosecco, Veneto, Italy	6.5	33
Chapel Down, Kent, England	10	56
Bollinger Special Cuvée, Champagne, France		80

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
Plo d'Isabelle, Picpoul de Pinet, France	8.75	24	36
Te Muna Road, Sauvignon Blanc, New Zealand	11.5	31	44
Ghost in the Machine, Clairette Blanc, South Africa			40

ROSÉ WINE

	175ml	500ml	Bottle
Bel Canto, Pinot Grigio Rosé, Italy	6.0	16	23
Peyrassol Méditerranée Rosé Provence, France	9.75	27	38

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



THREE DAGGERS

KIDS MENU

Sausages | Chips | Peas 6.5

Pasta | Tomato | Basil 6.5

Fish Goujons | Skinny Fries | Peas 7

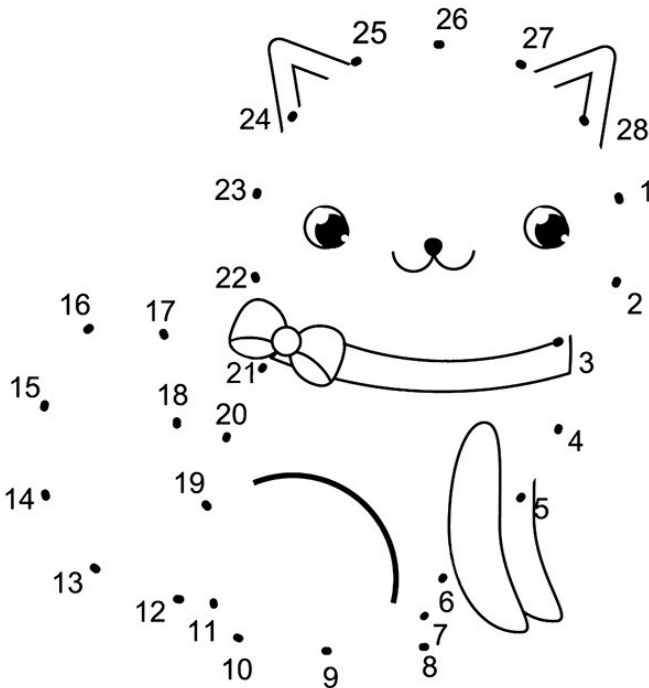
SUNDAY ROAST

Beef 10.5

Pork 10

Lamb 11.5

Selection of Ice Cream 1.5 (per scoop)



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SUNDAY DESSERT MENU

Sticky Toffee Pudding | Toffee Sauce | Vanilla Ice Cream 8

White Chocolate Mousse | Blood Orange Curd | Thyme Shortbread |
Poached Blood Orange 8

Local Cheeseboard | Spiced Apple Chutney | Artisan Biscuits 11

ICE CREAMS & SORBETS (3 scoops) 6

Ice Cream: Vanilla | Chocolate | Salted Caramel | Strawberry |
Coconut Sorbet: Lemon | Blood Orange | Strawberry | Raspberry (vg)

DESSERT WINE & DIGESTIFS

Somerset Royal Cider Brandy, 50ml 6.5
Castelnau de Suduiraut, Sauternes, 75 ml 7
Taylors Late Bottled Vintage Port, 75 ml 7.5

COCKTAILS

Espresso Martini 9
Flat White Martini 9
Old Fashioned 9
Negroni 9

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