



THREE DAGGERS

LIGHT LUNCH MENU

Available from Monday to Thursday 12pm to 3pm

1 course £16 / 2 courses £21 / 3 courses £26

STARTERS

Pork Terrine | Green Tomato Chutney | Granary Bread

Crispy Squid Salad | Teriyaki Dressing | Sesame

Soup of the Day | Bread & Butter

Grilled Harissa Aubergine | Lemon & Soy Yoghurt | Spiced Cashew Nuts | Pickles |
Pita & Sumac Chips | Soused Raisins (vg)

MAINS

Caesar Salad | Grilled Chicken Breast *or* Grilled Halloumi | Lettuce | Caesar Dressing |
Parmesan Shavings | Croutons

Add: grilled bacon 2 | anchovies 2

Grilled Steak *or* Halloumi Sandwich | Rocket | Melted Cheese | Chimichurri | Flat Bread | Fries

Prawn Linguine | Chilli | Lemon | Olive Oil | Parmesan | Herbs

Three Daggers Ale Battered Haddock & Chips | Tartare Sauce | Mushy Peas

Three Daggers Cheeseburger | Garlic Mayo | Bacon | Crispy Onion | Spiced Fries

Add: stilton 2 | extra patty 4 | bacon jam 3 | braised beef short rib 4

DESSERTS

Sticky Toffee Pudding | Toffee Sauce | Vanilla Ice Cream

Mixed Berry Eton Mess

Mature Cheddar | Chutney | Cheese Crackers | Grapes

Selection of Ice Cream *or* Sorbet (3 scoops)

Ice Cream: Vanilla | Chocolate | Salted Caramel | Strawberry | Coconut

Sorbet: Lemon | Blood Orange | Strawberry | Raspberry (vg)

SIDES

Spiced Fries 5 | Truffle & Parmesan Fries 6.5 | Triple Cooked Chips 5

Creamed Greens 5 | Side Salad 4

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

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) 3.7%	2.25	4.5	
Daggers Ale (gf) 4.1%	2.25	4.5	
Daggers EPA (gf) 3.4%	2.25	4.5	
Daggers Tinhead (gf) 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	
Hawkstone Session 4%	3.0	6.0	
Guinness 4.1%	3.05	6.1	
Orchard Pig Reveller Cider 4.5%	2.65	5.3	
Peroni 5%			4.75
Peroni Libra 0%			4.0
Guinness Can 0%			4.85
Old Mout Berries & Cherries / Mango & Passionfruit Cider (gf) 4%			6.0
Thatchers Blood Orange Cider (gf) 4%			6.5
Estrella Galicia (gf) 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
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