

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



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

WHILE YOU WAIT

Marinated Olives (vg) 5
Crispy Whitebait | Aioli 5.5
Three Daggers House Baked Bread & Whipped Butter 4.5
Hummus | Beetroot Lavosh Crispbread | Hazelnut Dukkah (vg) 6
Salami | Rocket | Parmesan | Balsamic 6.5

STARTERS

Pork Terrine | Fennel Jam | Pork Crumble | Sourdough 9.5
Spicy Gochujang Squid | Sesame | Spring Onion | Sriracha Mayo | Leaves 9.5
Soup of the Day | Bread & Butter 8
Baked Somerset Camembert | Bread | Walnuts | Wiltshire Honey (*perfect for two to share*) 16.5
Mackerel on Toast | Red Pepper & Chilli Jam | Parsley Emulsion | Black Olive Tapenade 9
Grilled Harissa Aubergine | Lemon & Soy Yoghurt | Spiced Cashew Nuts | Pickles |
Pita & Sumac Chips | Soused Raisins (vg) 9

MAINS

Day Boat Fish | Fondant Potato | Charred Hispi Cabbage | Rosemary & Almond Crumble |
Rhubarb & Butter Sauce 22
Char-grilled Pork Chop | White Beans & Bacon | Black Garlic Ketchup |
Caper, Parsley & Brown Butter Dressing 24
Sage & Potato Gnocchi | Wild Mushrooms | Tomato Dressing | Walnuts | White Onion Cream (vg) 19
8 oz Ribeye *or* Flat Iron Steak | Spiced Fries | Mixed Leaf Salad 32/24
Add: peppercorn sauce 2.5 | chimichurri sauce 2.5 | jalapeño butter 2.5
3D Cheeseburger | Short Rib | Bacon & Onion Jam | Garlic Mayo | Crispy Onion | Spiced Fries 19.5
Add: stilton 2 | extra patty 4 | grilled bacon 2
Three Daggers Ale Battered Haddock | Tartare Sauce | Mushy Peas | Triple Cooked Chips 19
Korean Fried Chicken Burger | Hot Honey Glaze | American Cheese | Kimchi Slaw | Spiced Fries 19

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.

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.



THREE DAGGERS DRAUGHTS

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

Daggers 878 (*gf*) 4.3% - recent Bronze winner in Siba SW awards
Daggers Ale (*gf*) 4.1%
Daggers EPA (*gf*) 3.4%
Daggers Tinhead (*gf*) 3.9% - recent Silver winner in Siba SW awards

Tasting Menu: Daggers Beer Flight

OTHER DRAUGHT & BOTTLES

Staropramen 5%
Amstel 4.1%
Hawkstone Session 4%
Guinness 4.1%
Orchard Pig Reveller Cider 4.5%

Peroni 5%
Peroni Libra 0%
Guinness Can 0%
Old Mout Berries & Cherries / Mango & Passionfruit Cider (*gf*) 4%
Thatchers Blood Orange Cider (*gf*) 4%
Estrella Galicia (*gf*) 5.5%

SPARKLING WINE & CHAMPAGNE

Apericena, Prosecco, Veneto, Italy
Chapel Down, Kent, England
Bollinger Special Cuvée, Champagne, France

WHITE WINE

Vidriada, Airen, Spain
Crescendo, Pinot Grigio, Italy
Terra Vega, Chardonnay, Chile
Plo d'Isabelle, Picpoul de Pinet, France
Kokako, Sauvignon Blanc, New Zealand
Ghostin the Machine, Clairette Blanc, South Africa

ROSÉ WINE

Bel Canto, Pinot Grigio Rosé, Italy
Peyrassol Méditerranée Rosé Provence, France

RED WINE

Fallow's View, Shiraz Blend, South Africa
Valle Antigua, Merlot, Chile
Lua Nova, Lisboa Red, Portugal
Benegas Dos Vinedos, Malbec, Argentina
Ghostin the Machine, Cabernet Franc, South Africa

Half Pint Bottle

2.25 4.5
2.25 4.5
2.25 4.5
2.25 4.5
2.25 4.5

3.05 6.1
2.8 5.6
3.0 6.0
3.05 6.1
2.65 5.3

4.75
4.0
4.85
6.0
6.5
5.0

125ml Bottle

6.5 33
10 56
80

175ml 500ml Bottle

5.5 15 22
6.75 18.5 27
7.75 21 32
8.75 24 36
11.5 31 44
40

175ml 500ml Bottle

6.0 16 23
9.75 27 38

175ml 500ml Bottle

6.0 16 23
6.75 18.5 27
7.25 19.5 29
8.75 24 36
40



DESSERT MENU

Toffee Apple Choux Bun | Granny Smith Apple | Cinnamon Ice Cream 8.5

White Chocolate Mousse | Blood Orange Curd | Thyme Shortbread |
Poached Orange 8.5

Crème Brûlée | Coconut Granola | Lime Gel | Passion Fruit 8.5

Affogato | Tiramisu Gelato | Double Espresso 5.5

Local Cheeseboard | Spiced Apple Chutney | Artisan Biscuits 11

ICE CREAMS & SORBETS

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

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

£2.5 per scoop

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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