

**Gin& Tonic**  
Tanqueray Gin | Lime  
Fever Tree Tonic 9



**Edington Priory Garden**  
Tanqueray 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

Burrata | Panzanella Salad | Basil Oil | Black Olive Crumb 9

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

White Crab | Crème Fraîche | Chilli Jam | Parsley | Black Olive Tapenade 9.5

Cured Prosciutto | Charred Peach | Soused Peach Purée | Croutons | Leaves  
Buttermilk | Pickled Mustard Seeds 9.5

## MAINS

Day Boat Fish | Spiced Red Lentil Dhal | Mint Chutney | Bhaji Onions | Greens 23

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*

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.*



## THREEDAGGERS 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	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% - recent Silver winner in Siba SW awards	2.25	4.5
<b>Tasting Menu: Daggers Beer Flight</b>		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
Kokako, 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
Benegas Dos Vinedos, Malbec, Argentina	8.75	24	36
Ghost in the Machine, Cabernet Franc, South Africa			40



## DESSERT MENU

Pimm's Jelly | Fresh Berries | Cucumber & Mint Sorbet | Shortbread 8.5

Caramelised Chocolate Cheesecake | Biscuit Base | Blackcurrant |  
Vanilla Cream 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 | Mango | 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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