

LIGHT LUNCH MENU

Available from Monday to Thursday 12pm to 3pm

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

STARTERS

Crispy Squid Salad | Teriyaki Dressing | Sesame
Soup of the Day | Bread & Butter
Panzanella Salad | Basil Oil | Black Olive Crumb (vg)

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

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 | Mango (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.



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		THREE DAGGER	
Our own beer, brewed a mere few yards away in our very own nano-brewery	Half	Pint	Bottle
Daggers 878 (gf) 4.3% - recent Bronze winner in Siba SW awards	2.25	4.5	
Daggers Ale (<i>gf</i>) 4.1%	2.25		
Daggers EPA (gf) 3.4%	2.25	4.5	
Daggers Tinhead (af) 3.9% - recent Silver winner in Siba SW awards	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	
·	2.65	5.3	
Orchard Pig Reveller Cider 4.5%			
Peroni 5%			4.75
Peroni Libra 0%			4.0
Guinness Can o%			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
ROSÉWINE	175ml 500ml Bo		Bottle
Bel Canto, Pinot Grigio Rosé, Italy	6.0	16	23
Peyrassol Méditerranée Rosé Provence, France	9.75	27	38
regrassormediterrance Rose Provence, Transec	175ml 50	ooml	Bottle
RED WINE	, -		
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