

Bloody Mary
Three Daggers Vodka | Tomato
Cranberry | Spices 9

Gin & Tonic
Tanqueray Gin | Lime
Fever Tree Tonic 9



Edington Priory Garden
Tanqueray Gin | Elderflower
Soda & Pressed Apples 9

Virgin Mary
Tomato Juice | Cranberry Juice
Spices 6

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

Cured Prosciutto | Charred Peach | Soused Peach Purée | Croutons | Leaves
Buttermilk | Pickled Mustard Seeds 9.5
Soup of the Day | Bread & Butter 8
White Crab | Crème Fraîche | Chilli Jam | Parsley | Black Olive Tapenade 9.5
Spicy Gochujang Squid | Sesame | Spring Onion | Sriracha Mayonnaise | Leaves 9.5

THREE DAGGERS ROAST

Roast Porchetta | Caramelised Apple Sauce 21.5
Roast Striploin of Beef | Horseradish Cream 22.5
Nut Roast 15
All served with: Roast Potatoes | Mixed Seasonal Greens | Cauliflower Cheese
Honey Roasted Carrots & Beetroot | Yorkshire Pudding | Gravy
EXTRAS: Vegetables / Greens / Potatoes 3 each | Cauliflower Cheese 4.5 each | Gravy 2 per pot

MAINS

Three Daggers Ale Battered Haddock | Tartare Sauce | Mushy Peas | Triple Cooked Chips 19
3D Cheeseburger | Short Rib | Garlic Mayo | Bacon & Onion Jam | Crispy onion | Spiced Fries 19.5
Add: stilton 2 | extra patty 4 | grilled bacon 2
Sage & Potato Gnocchi | Wild Mushrooms | Tomato Dressing | Walnut | White Onion Cream (vg) 19

SIDES

Spiced Fries 5 | Truffle & Parmesan Fries 6.5
Triple Cooked Chips 5.5 | 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

	Half	Pint	Bottle
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	
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
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



SUNDAY DESSERT MENU

Sticky Toffee Pudding | Toffee Sauce | Vanilla Ice Cream 8

Caramelised Chocolate Cheesecake | Biscuit Base | Blackcurrant |
Vanilla Cream 8.5

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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