



The Three Daggers Pub, Brewery, Farm Shop, Accommodation & Spa

While You Wait

Marinated olives, Three Daggers baked bread & whipped butter	9.5
Blistered Padron peppers, Maldon salt, olive oil	5.5
Homemade hummus, sesame, pepperoncini peppers, feta, crisp bread	6.5

Starters

Aubergine baba ganoush, pomegranate, charred courgette, tahini dressing, pickled red onion, hazelnut dukkah	9
Salt & pepper squid, crispy chilli oil, spring onion, honey, ginger & lime mayonnaise	9.5
Burrata, grilled mortadella, pistachio pesto, toast, radish, cress	10
Devilled crispy whitebait, jalapeño mayonnaise, mixed leaves, lime	8
Prosciutto, compressed honeydew melon, jalapeño & mint dressing	9
Heritage tomatoes, parsley emulsion, Bloody Mary dressing, croutons, red onion, capers	8.5
<i>Add: burrata 4.5</i>	

Mains

Day boat fish, prawn & tomato arancini, beurre blanc, trout roe, radicchio & fennel	24
Grilled pork tenderloin medallions, charred brassicas, apple and fennel purée, rosti potato chip, Three Daggers cider sauce	26
Korean fried chicken burger, gochujang sauce, kimchi slaw, garlic mayonnaise, American cheese, spiced fries	19.5
<i>Add: stilton 2, extra chicken 5, grilled bacon 2</i>	
Orzo risotto, summer greens, pickled onion, salsa verde, pine nuts, crispy oyster mushroom, goat's cheese	19.5
Three Daggers Ale battered haddock, tartare sauce, mushy peas, triple cooked chips	19.5
Three Daggers Cheeseburger, chorizo, bacon & jalapeño relish, garlic aioli, crispy onions, spiced fries	19.5
<i>Add: stilton 2, extra patty 5, grilled bacon 2</i>	

Our Steaks

Reared on our friend's Stokes Marsh Farm and sourced from Walter Rose, a local family butcher in Devizes, our steaks are matured for 28 days to develop exceptional tenderness and flavour.

8oz Bavette	24
10oz Sirloin	32
served with spiced fries and a garden salad	

Add: peppercorn sauce 2.5, chimichurri sauce 2.5, stilton sauce 2.5

Sides

Spiced fries	5	Truffle & parmesan fries	6.5
Triple cooked chips	5	Chili & garlic buttered greens	5
Side salad	4	Side Caesar salad, croutons, parmesan	4.5

*Please make our team aware of any allergies or dietary requirements.
A discretionary 10% service charge will be added to your bill, all of which is shared with the team serving you today.*



Puddings

Buttermilk panna cotta, carrot cake croutons, orange gel, charred orange	8.5
Tropical fruit Pavlova, toffee Chantilly cream	8.5
Milk chocolate mousse, caramelised banana purée, sugared hazelnuts , crispy banana bread	8.5
Cheeseboard, seasonal chutney, artisan biscuits	11
Ice Cream: vanilla, chocolate, salted caramel, strawberry	2.5per scoop
Sorbet: lemon, mango, raspberry (vg)	2.5per scoop
Affogato: vanilla ice cream, hazelnut biscotti, double espresso	5
<i>add a shot of Baileys for 5</i>	

Coffee & tea

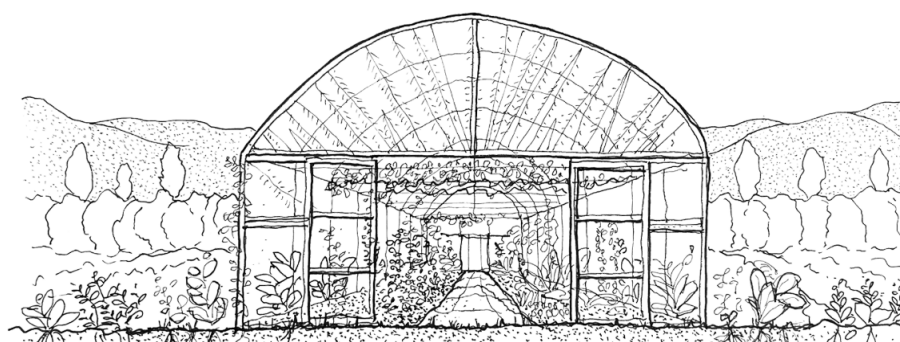
A full range of hot drinks are available. Please see the drinks list
Dairy-free milks available

Dessert wines & digestifs

Somerset Royal Cider Brandy, 50ml	6.75
Castelnau de Suduiraut, Sauternes, 75ml	7.5
Taylors Late Bottled Vintage Port, 75ml	7.5

Cocktails

Espresso Martini	9
Flat White Martini	9
Old Fashioned	9
Negroni	9



Provenance at the Three Daggers

We take pride in knowing our suppliers personally and in championing local, trusted producers. From Tim's exceptional Stokes Marsh Farm beef to our outstanding British pork from a second-generation farm, much of our produce is sourced just 9 miles from our door. From the coast, we partner with Kingfisher of Brixham, who hand pick the freshest daily catch for our chefs to craft dishes showcasing the very best of the South West.

Seasonality, provenance and quality matters.

Scan to learn more

