



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

Sunday Lunch

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

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

Three Daggers roast

All served with: roast potatoes, mixed seasonal greens, braised red cabbage, honey roasted carrots & parsnips, swede & carrot mash, Yorkshire pudding, gravy

Three Dagger's Double: roast pork belly & roast striploin of beef	25
Roast pork belly, caramelised apple sauce	22.5
Roast striploin of beef, horseradish cream	23.5
Butternut squash & nut roast	16

Extras:

Vegetables	3	Seasonal greens	3	Roast Potatoes	3
Cauliflower cheese	4.5	Gravy	2	Mini sausages, honey & mustard glaze	6.5

Mains

Three Daggers Ale battered haddock, tartare sauce, mushy peas, triple cooked chips	19.5
Orzo risotto, summer greens, pickled onion, salsa verde, pine nuts, crispy oyster mushroom, goat's cheese	19.5
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>	
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>	

Sides

Spiced fries	5	Truffle & parmesan fries	6.5
Triple cooked chips	5	Side salad	4

Please make our team aware of any allergies or dietary requirements.
A 10% discretionary 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	8.5
Hot chocolate brownie, chocolate sauce, vanilla ice cream	8.5
Tropical fruit Pavlova, toffee Chantilly cream	8.5

Ice Cream: vanilla, chocolate, salted caramel, strawberry	2.5 per scoop
Sorbet: lemon, mango, raspberry (vg)	2.5 per scoop

Coffee & tea

A full range of hot drinks are available. Please see the drinks list.

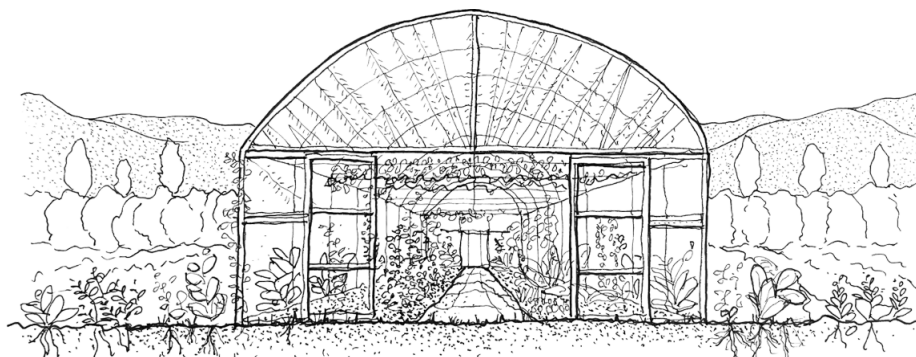
Dairy-free milks available

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
FlatWhite 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

