



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
Roasted red pepper hummus, sesame, feta, crisp bread	6.5

Starters

Aubergine baba ganoush, pomegranate, charred courgette, tahini dressing, pickled red onion, hazelnut dukkah	9
Crispy squid, chilli, garlic, parsley, lemon mayonnaise	9.5
Burrata, grilled mortadella, pistachio, pesto, toast, radish, cress	10
Devilled crispy whitebait, dill mayonnaise, mixed leaves	8
Soup of the day, bread & butter	8
Heritage tomatoes, parsley emulsion, Bloody Mary dressing, croutons, red onion, capers	8.5
<i>Add: burrata 4.5</i>	

Mains

Day boat fish, black bean & sweet potato chowder, chorizo, brown shrimp, herb oil	24
Pan roasted duck, confit garlic mashed potato, duck leg bon-bon, shallot, lardons, hispi cabbage, cherry jus	28
Korean fried chicken cheeseburger, gochujang sauce, kimchi slaw, garlic mayonnaise, spiced fries	19.5
<i>Add: stilton 2, extra chicken 5, grilled bacon 2</i>	
Roasted autumn squash, pumpkin purée, goat's cheese mousse, toasted pumpkin seeds, cashew nuts, garlic spinach, wild rice, herb oil	19.5
Three Daggers Ale battered haddock, tartare sauce, mushy peas, triple cooked chips	19.5
Three Daggers cheeseburger, bacon mayonnaise, gherkin, streaky bacon, crispy onions, tomato relish, spiced fries	20.5
<i>Add: stilton 2, extra patty 5, grilled bacon 2</i>	

Our Steaks

Reared on our friend's Stokes Marsh Farmand 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
100z 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
Lemon posset, lemon shortbread, raspberry gel	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	2.5 per scoop
Sorbet: lemon, mango, raspberry (vg)	2.5 per scoop
Affogato: vanilla ice cream, hazelnut biscotti, double espresso	5
<i>add a shot of Baileys for 5</i>	

Coffee & tea

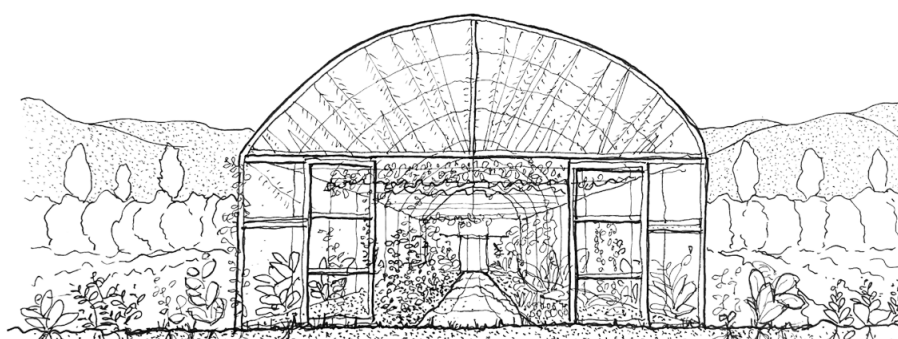
A full range of hot drinks are available. Please see the drinks list
Dairy-free milks available

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 discover what's on this Christmas as the Three Daggers

