

Gin & Tonic
Three Daggers Gin | Lime
Fever Tree Tonic 9



Edington Priory Garden
Three Daggers Gin | Elderflower
Soda & our own Pressed Apples 9

WHILE YOU WAIT

Marinated Olives (vg) 5
Crispy Whitebait | Aioli 5
Three Daggers Bread & Whipped Butter 4
Hummus | Beetroot Lavosh Crispbread | Hazelnut Dukkah (vg) 6
Salami | Rocket | Parmesan | Balsamic | Blossom Honey 6.5

STARTERS

Pork Terrine | Fennel Jam | Pork Crumble | Sourdough 9
Spicy Gochujang Squid | Sesame | Spring Onion | Sriracha Mayonnaise | Leaves 9
Celeriac Soup | Mushroom Croquette | Mushroom Ketchup | Truffle Oil 8
Baked Somerset Camembert | Bread | Walnuts | Wiltshire Honey (*perfect for two to share*) 16.5
Cured & Torched Mackerel | Cucumber | Horseradish Cream | Radishes 8.5
Grilled Harissa Aubergine | Lemon & Soy Yoghurt | Spiced Cashew Nuts | Pickles |
Pita & Sumac Chips | Soused Raisins (vg) 9

MAINS

Day Boat Fish | Fondant Potato | Charred Hispi Cabbage | Rosemary & Almond Crumble |
Rhubarb & Butter Sauce 20
Confit Duck Leg | Butter Bean Cassoulet | Smoked Sausage | Cavolo Nero 24
Roasted Squash Curry | Cauliflower Rice | Cauliflower Pakora | Crispy Spiced Chickpeas (vg) 18
8 oz Ribeye *or* Flat Iron Steak | Spiced Fries | Mixed Leaf Salad 32/24
Add: peppercorn sauce 2.5 | chimichurri sauce 2.5 | jalapeño butter 2.5
3D Cheeseburger | Short Rib | Bacon & Onion Jam | Garlic Mayo | Crispy Onion | Spiced Fries 18
Add: stilton 1 | extra patty 4 | grilled bacon 2
Three Daggers Ale Battered Haddock | Tartare Sauce | Mushy Peas | Triple Cooked Chips 18
Korean Fried Chicken Burger | Hot Honey Glaze | American Cheese | Kimchi Slaw | Spiced Fries 18

SIDES

Spiced Fries 5 | Truffle & Parmesan Fries 6.5 | Triple Cooked Chips 5
Creamed Greens 5 | Side Salad 3.5

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.



THREE DAGGERS DRAUGHTS

Our own beer, brewed a mere few yards away in our very own nano-brewery

	Half	Pint	Bottle
Daggers Winter Ale (gf) 4.5%	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%	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	
Rude Giant 4.5%	2.9	5.8	
Guinness 4.1%	3.05	6.1	
Orchard Pig Reveller Cider 4.5%	2.65	5.3	
Peroni 5%			4.75
Peroni Libra 0.0%			4.0
Guinness Can 0%			4.85
Old Mout Berries & Cherries Cider 4%			6.0
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
Te Muna Road, 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
Baron de Baussac, Carignan, France	7.5	20	31
Apericena, Appassimento, Italy	8.25	23	33
Benegas Dos Vinedos Malbec,	8.75	24	36
Ghost in the Machine, Cabernet Franc, South Africa			40



DESSERT MENU

Toffee Apple Choux Bun | Granny Smith Apple | Cinnamon Ice Cream 8

White Chocolate Mousse | Blood Orange Curd | Thyme Shortbread |
Poached Blood Orange 8

Iced Coconut Parfait | Dark Chocolate Shard | Pineapple & Mango 8

Affogato | Tiramisu Gelato | Double Espresso 5

Local Cheeseboard | Spiced Apple Chutney | Artisan Biscuits 11

ICE CREAMS & SORBETS (*3 scoops*) 6

Ice Cream: Vanilla | Chocolate | Salted Caramel | Strawberry | Coconut

Sorbet: Lemon | Blood Orange | Strawberry | Raspberry (*vg*)

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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