THE PEMBROKE ARMS WILTON

SNACKS

Padron Peppers	6
Chilli Squid	8

STARTERS

Prawn Cocktail with Buttered Brown Bread	13
Burrata, Roast Grapes and Thyme	12
Celeriac and Thyme Soup, Sourdough and Whey Butter	9
Scotch Egg	10
Welsh Rarebit	9

ROASTS

Dry Aged Sirloin	26
Lamb Leg	25
Pork Belly	25
Mixed Roast | Sirloin, Lamb and Pork Belly	28
Beetroot and Butternut Squash Wellington (VE)	23

Served Family Style: Creamed Leeks, Maple Roasted Carrots and Parsnips, Peas, Cabbage and Bacon, Stuffing, Roasted Potatoes, Yorkshire Pudding and Gravy

MAINS

Beer Battered Fish and Chips with Tartare Sauce, Curry Sauce and Mushy Peas	23
Double Cheeseburger with Coleslaw and Fries	22
A Proper Pie with a Pastry Bottom, served with Mash, Greens and Gravy	26
Harissa Squash on a Pita with Chickpeas, Tahini and Pomegranate	19

SIDES

Extra Spuds | Yorkie | Gravy	0
Cauliflower Cheese	5
Baby Gem with Caesar Dressing	6
Leaves and Vinaigrette	5
Chips | Mash	5

Allergies? Please ask for our allergen menu. We cannot guarantee against cross contamination. Game may contain shot.
On your bill you'll find a discretionary 12.5% service charge, all of which is split fairly with everyone who works here and the business does not make any deductions.

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PUDDINGS

Poached Pear in Spiced Red Wine with Lemon Sorbet 8

Sticky Toffee Pudding with Vanilla Ice Cream 7

Willie's Cacao 72% Chocolate Pot with Crème Fraîche and Sea Salt 10

Cheese Plate | Barber's Cheddar, Bath Soft, Stilton, Chutney, Grapes and Crackers 15

(Kopke L.B.V Port +7 a glass)

Affogato | Espresso and Stracciatella Ice Cream with a Chocolate Shortbread 8

(Add a boozy shot +4)

OUR FAVOURITE ICE CREAM, BRICKELL'S FROM SOMERSET

Stracciatella, Salted Caramel, Vanilla Bean or Chocolate

1, 2 or 3 scoops 4 / 6 / 8

QUALITY SORBETS FROM ICE CREAM UNION

Mango, Lemon or Apple

1, 2 or 3 scoops 4 / 6 / 8

A NOTE ABOUT THE BEST PROVISIONERS WE WORK WITH

Great pub food starts with great ingredients. That's why we work with Walter Rose & Son, a fifth generation family butcher in Devizes and La Chasse, who have supplied game and venison for more than 30 years; Creedy Carver's free range Devon ducks and Brue Valley's hand churned Somerset butter.

They know their craft, they care about what they do, and quite simply, they supply some of the best produce we've come across.

DID YOU KNOW?

The Pembroke Arms was repurposed during WWII as an Officer's Mess for the British Army's Southern Command, which was based at Wilton House and where D-Day was planned from.

The pub remains an iconic spot for troops visiting the area — you might meet some on a Monday night at our famous pub quiz.

Pubs today are closing every day and the reason they shouldn't is because they are as much a celebration of important local history as they are places for respite, connection, and purpose.

You being here makes pub closures less likely. So thank you.