



NON-GLUTEN WINTER MENU

NIBBLES

WARM NON-GLUTEN BREAD [Ⓟ]	5.5
Butter, tarragon oil, chervil oil, Maldon sea salt	
BALSAMIC POPCORN [Ⓟ]	4.5
Maldon sea salt, soft brown sugar	
TORCHED RED PEPPER HUMMUS [Ⓟ]	5.5
Paprika roasted chickpeas, cold pressed olive oil, non-gluten bread	
SALTED & CARAMELISED ROASTED NUTS [Ⓟ]	5
Cashews, pecans & pistachios roasted in golden syrup and Maldon sea salt	

STARTERS

SEVERN & WYE SMOKED SALMON	10
Baby beets, cucumber, golden beets, dill, horseradish crème fraiche	
BUTTERNUT & YORKSHIRE BLUE TOAST [Ⓟ]	7.5
Non-gluten toasted bread, sage leaves, chervil oil, red amaranth	
CELERIAC, HAZELNUT & TRUFFLE SOUP [Ⓟ]	7.5
Non-gluten toasted bread, butter	
CURED PEAR, SERRANO HAM & BURRATA	9
Lemon zest, red chilli, basil leaves, first pressed olive oil, black pepper	
VENISON & CARAMELISED ONION TERRINE	9.5
Cornichons, pickled red onions, lilliput capers, chervil oil, non-gluten toasted bread, butter	
HONEY ROASTED FIG & TORCHED GOATS CHEESE [Ⓟ]	8
Red vein sorrel, first pressed olive oil	

MAINS

PAN ROASTED DUCK BREAST	21
Fondant potatoes, blackberries, heritage carrot purée, chervil, red wine jus	
ROAST PUMPKIN RISOTTO [Ⓟ]	15
Crispy cavolo nero, toasted seeds, chervil oil	
<i>*add grilled corn fed chicken breast 5.5</i>	
PAN ROASTED VENISON LOIN	23.5
Braised spiced red cabbage, fondant potato, celeriac purée, sautéed cavolo nero, redcurrant & red wine jus	
CORN FED CHICKEN & MUSHROOM BALLOTINE	19
Smoked streaky bacon, smashed baby potato, tenderstem broccoli, wholegrain mustard cream sauce	
SLOW COOKED PORK BELLY	19
Wholegrain mustard mash, sprouts, roasted heritage carrots, redcurrant & red wine jus	
KING PRAWN & CENTRE CUT COD	21.5
Pea purée, creamy mash, spinach & cavolo nero, Prosecco cream sauce	
LAMB SHANK SHEPHERD'S PIE	19.5
Slow braised lamb shank, cheesy mustard mash, mint jus, cavolo nero, tenderstem broccoli	
8 ^{oz} WEST COUNTRY SIRLOIN STEAK	25
Triple cooked chips, Caesar salad, crispy onions	
BRITISH 6 ^{oz} BEEF BURGER	17
Non-gluten bun, Barber's vintage West Country Cheddar, sticky onions, smoky jam, Bloody Mary burger sauce, triple cooked chips	

SIDES

TRIPLE COOKED CHIPS [Ⓟ]	4.5
Maldon sea salt	
CAESAR SALAD	5
Gem wedges, Grana Mantovana, anchovies, Caesar dressing	
BUTTERED CAVOLO NERO & TENDERSTEM BROCCOLI [Ⓟ]	5

DESSERTS

MULLED PEAR [Ⓟ] [Ⓟ] *	8
Blackberries, orange crisp, clotted cream, golden syrup, red vein sorrel	
<i>*served without clotted cream</i>	
HONEYCOMB CHOCOLATE BROWNIE [Ⓟ]	9
Salted caramel sauce, honeycomb ice cream, smashed honeycomb pieces	
ORANGE & CRANBERRY POSSET [Ⓟ]	7.5

SANDWICHES

SERVED MONDAY - SATURDAY 12-6PM

TRADITIONAL

Served on non-gluten bread with black truffle crisps

BARBER'S CHEDDAR [Ⓥ] 8.5
Smoky jam, sliced tomato, shredded gem lettuce

WILTSHIRE HONEY-ROAST HAM 9
Smashed baby potatoes, spring onions, watercress, wholegrain mustard mayonnaise

PULLED CHICKEN 9.5
Corn fed chicken, charred corn, black garlic mayonnaise, watercress

Upgrade your black truffle crisps to triple cooked chips [Ⓥ] 2.5

SEEDED ROLLS

Served on non-gluten seeded rolls with black truffle crisps

WEST COUNTRY STEAK 10.5
6oz flat iron steak, sticky onions, wholegrain mustard, watercress

ROASTED RED PEPPER HUMMUS [Ⓥ] 9
Roasted squash, crispy cavolo nero, paprika chickpeas

CHICKEN & BACON CLUB 10
Corn fed chicken, smoked streaky bacon, sliced free range boiled egg, tomato, shredded gem lettuce, mayonnaise

Upgrade your black truffle crisps to triple cooked chips [Ⓥ] 2.5

BRUNCH

SERVED MONDAY - FRIDAY 7AM - 11:30AM
SATURDAY & SUNDAY 8AM - 11:30AM

TOAST TOPPERS

Served on toasted non-gluten bread

Smashed avocado & poached free range eggs [Ⓥ] 9.5

Wild mushroom & truffle [Ⓥ] 9

Maple glazed smoked streaky bacon & scrambled free range eggs 9

FLAT IRON STEAK & EGGS 11
Fried bashed potatoes, chilli ketchup, crispy fried free-range egg

THE SIGNATURE 12.5
Fried free range eggs, maple glazed smoked streaky bacon, roast balsamic flat mushrooms, confit plum tomato, hash brown, baked beans, non-gluten toast & butter

THE SIGNATURE GARDEN [Ⓥ] 12.5
Grilled halloumi, smashed & seeded avocado, poached free range eggs, roast balsamic flat mushrooms, confit plum tomato, hash brown, baked beans, non-gluten toast & butter

A LITTLE EXTRA

Maple glazed streaky bacon, fried, poached or scrambled egg [Ⓥ], grilled halloumi [Ⓥ], smashed avocado [Ⓥ], fried bashed potatoes [Ⓥ] - ALL 2 EACH

Balsamic flat mushroom [Ⓥ], confit plum tomato [Ⓥ], baked beans [Ⓥ], non-gluten toast & butter [Ⓥ] - ALL 1.5 EACH

We are passionate and proud to be serving British, sustainable, and seasonal produce where we can. We serve MSC certified fish and all our steaks are grass-fed in the West Country. They are matured for at least 28 days to ensure that the flavour and texture are at their best. We hope you enjoy the produce as much as we enjoy sourcing, cooking and serving our seasonal menu.



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[Ⓥ] Suitable for vegetarians. [Ⓥ] Suitable for vegans. Fish and poultry dishes may contain bones. All weights are approximate prior to cooking. All items are subject to availability.
Allergen Information. If you have any allergies or dietary requirements, please speak to our team for more information. Our kitchens contain many ingredients and so we cannot guarantee the total absence of nuts, gluten, or other allergens. Menu descriptions do not contain all ingredients. Our fryers are used to cook different products so we cannot guarantee total absence of animal products or allergens. A full list of allergens in each dish is available for your peace of mind. All prices include VAT.
A 10% discretionary service charge will be added to the final bill. All tips are retained by the grateful team.