DESSERTS

Pear & Honey Bakewell Ⓥ 8
Clotted cream, raspberry purée

Millionaire's Brownie Ⓥ 9
All butter shortbread crumb, caramel sauce, brandy snap, Devonshire clotted cream ice cream

Marmalade Bread & Butter Pudding Ⓥ 9
Brioche, Tiptree fine-cut orange marmalade, chilled vanilla pod custard

Dark Chocolate Mousse Ⓥ 8.5
Clotted cream, shortbread crumb

Hedgerow Berry Winter Pudding Ⓥ 9
Clotted cream, toasted pistachio crumb
Ⓥe *Vegan option available*

Apple Tart Ⓥ 8.5
Puff pastry base, salted caramel, honeycomb ice cream, brandy snap

Lemon Meringue Alaska Ⓥ 9.5
Shortcrust pastry lemon tart, lemon sorbet, torched meringue, blueberry compote

DESSERT WINE

Sauternes Sauternes Lafleur Mallet, Cheval Quincard *France*
Rich and elegant with intense aromas of citrus, floral notes, peach and apricot jam
4.90 (50ml) | 8.25 (100ml) | 32.50 (375ml)

DIGESTIF

Espresso Martini 9.5
Absolut vodka, Kahlúa and sugar shaken with espresso coffee

Negroni 9.5
Bombay Sapphire gin, Campari and Martini Rosso

Chambord Royale 10.5
Laure d'Echarmes Brut NV Champagne, Chambord, raspberries

HOT DRINKS SEMI-SKIMMED, OAT Ⓥe OR COCONUT Ⓥe MILK AVAILABLE

Our selection of whole leaf teas are organic and fairtrade certified, using only the best ingredients to make the perfect brew. Our coffee is 100% rainforest alliance certified. It's bold with chocolatey sweet notes alongside bright citrus hints and a clean and balanced aftertaste.

Tea Ⓥ Ⓥe 3.5
English Breakfast, Earl Grey, Green, Red Berry, Peppermint, Lemongrass & Ginger, Chamomile

Americano Ⓥ Ⓥe 4

Espresso Ⓥ Ⓥe 3 | 4
Single | double

Cappuccino Ⓥ Ⓥe 4.5

Caffè Latte Ⓥ Ⓥe 4.5

Flat White Ⓥ Ⓥe 4

Hot Chocolate Ⓥ 4.5
Marshmallows, whipped cream

Add a Syrup Ⓥe 0.5
Hazelnut, vanilla, caramel

SALISBURY
ARMS HOTEL

DESSERTS

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Ⓥ Suitable for vegetarians. Ⓥe 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.** Non-gluten menu is available upon request. 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 when receiving full table service. All tips are retained by the grateful team.**