SUNDAY MENU

STARTERS

Roasted Cauliflower Velouté Ⓥ 8
Stilton crostini, crispy onions

Severn & Wye Smoked Salmon 12
Caperberries, caramelised lemon, grain loaf, salted butter

Barber's Cheddar Tart Ⓥ 9
Shortcrust pastry, salt-roasted beetroot, toasted walnuts, puy lentils, chives, baby leaf, whole grain mustard & maple dressing

SUNDAY ROASTS

All served with beef dripping Château potatoes, roasted heritage carrots, tenderstem broccoli, Yorkshire pudding and roast gravy

West Country Striploin of Beef 23
Horseradish crème fraîche, horseradish wafer

British Pork Loin 19.5
Cooked on the bone, roasted Royal Gala apple, apple sauce, triple-cooked pork scratchings

Roast Turkey 22
Old Spot sausage, chestnut & sage stuffing, cranberry sauce

Roast Leg of Lamb 23
Studded with rosemary & confit garlic, mint sauce

Roasted Portobello Mushroom Ⓥe 19.5
Lentil & salt-roasted beetroot stuffing
Served with Château potatoes and without Yorkshire pudding

SIDES

Barber's Cheddar Roasted Cauliflower Cheese Ⓥ 5.5
Golden Parmesan crumb

Maple-Roasted Parsnips & Carrots Ⓥe 5

Gloucestershire Old Spot Pigs in Blankets 5

Old Spot Sausage, Chestnut & Sage Stuffing 3.5

Caramelised Shallot & Confit Garlic Mash Ⓥ 5

Roasted Brussel Sprouts Ⓥe 5
Cranberries and cavolo nero

Triple-Cooked Pork Scratchings 5

Koffmann's Thick-Cut Chips Ⓥe 5
Maldon sea salt

MAINS

Caramelised Onion & Mushroom Wellington Ⓥe 17
Creamy mash, buttered cavolo nero, red wine jus

Poached Centre Cut Cod & Mussels 22
British garden peas, leeks, creamy garlic & white wine sauce

Perfect with PICPOUL DE PINET | FRA | 8.75 | 32.5

Cauliflower Steak Ⓥe 16
Butternut squash purée, cavolo nero, caper, almond & parsley relish

Pan-Seared Guinea Fowl Breast 21
Butternut squash dauphinoise, buttered cavolo nero, cranberry jus

Perfect with J. MOREAU & FILS CHABLIS | FRA | 10.5 | 39.5

7oz Flat Iron Steak 22.5
Whipped burnt butter, Koffmann's thick-cut chips, caramelised shallots, whole grain mustard & maple dressed leaf salad

Peppercorn Sauce 2.5 | Creamy Blue Cheese Sauce 2.5 | Truffle & Malt Jus 3 | Upgrade to Truffle & Parmesan Thick-Cut Chips 3.5

Perfect with TRULLI PRIMITIVO | ITA | 8.75 | 32.5

Fish & Chips 21
McMullen's beer battered hake, Koffmann's thick-cut chips, crushed peas, homemade tartare sauce, pickled red onions, caramelised lemon

Add Chip Shop Curry Sauce 2.5

British 6oz Beef Burger 18
All butter brioche bun, Barber's vintage West Country Cheddar, sticky onions, smoky jam, Bloody Mary burger sauce, Koffmann's thick-cut chips

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

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

Dark Chocolate Mousse Ⓥ 8.5
Clotted cream, shortbread crumb

SALISBURY
ARMS HOTEL

SUNDAY MENU

SALISBURYARMSHOTEL.CO.UK
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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.