

NIBBLES

Warm Bakery Breads ⑥ 6.5
Whipped burnt salted butter

Ham Hock & Cheddar Croquettes 8
Parmesan shavings

Boscaiola Green Olives ⑥ 5.5
Lemon & oregano

Mr Filbert's Wild Garlic Mixed Nuts ⑥ 5.5
Peanuts, cashews, almonds & hazelnuts



STARTERS

Pan-Seared Scallops 16
Buttery fondant potato, garden pea purée, chervil oil

Courgette, British Pea & Basil Velouté ⑥ 8.5
Toasted seeds, Cheddar sourdough crouton - ⑥ Vegan
option available

West-Country Beef Fillet Shavings 10.5
Seared West-Country beef fillet, horseradish crème,
Parmesan, toasted pine nut crumb, watercress, olive oil

Grapefruit & Dill Cured Salmon Gravlax 12.5
Garden pea purée, dill, grapefruit segments, grain loaf

Asparagus & Barber's Cheddar Pressed
Baby Potato Tart ⑥ 9
Watercress, British pea & asparagus salad, lemon
olive oil

English Burrata ⑥ 8.5
Watercress, British pea & asparagus salad, wild garlic
pesto, toasted focaccia sticks

Old Spot Scotch Egg 9
St. Ewe free-range egg, panko crumb, smoky jam,
pickled red onions

SIDES

Koffmann's Thick-Cut Chips ⑥ 5
Maldon sea salt

Truffle & Parmesan Thick-Cut Chips ⑥ 6
Maldon sea salt

Barber's Cheddar Roasted Cauliflower
Cheese ⑥ 5.5
Golden Parmesan crumb

Koffmann's Potato Gratin ⑥ 5.5

Buttered Spring Greens ⑥ 5
British garden peas, leeks, cavolo nero,
roasted spring onion - ⑥ Vegan option available

Mac's Heritage Beer-Battered Onion Rings ⑥ 6

Roasted Baby Potato Caesar 5.5
Roasted & pressed baby potatoes, shredded gem
lettuce, smoked bacon lardons, white anchovies,
Parmesan, brioche croutons, Caesar dressing

MAINS

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, Barber's vintage West-Country
Cheddar, smoked streaky bacon, black pudding jam,
smoky mayonnaise, lollo Biondi lettuce, pink pickled
onions, Koffmann's thick-cut chips

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

8oz Lamb Sirloin 22

Asparagus, courgette, British peas & baby potatoes
warm salad, lemon, parsley & mint dressing

Vegetable Patch Cottage Pie ⑥ 18

Braised leeks, mushrooms, carrots and British peas in
a rich gravy, topped with buttered mash, with spring
greens

Roasted Baby Potato Caesar 17

Roasted & pressed baby potatoes, shredded gem
lettuce, smoked bacon lardons, white anchovies,
Parmesan, brioche croutons, Caesar dressing

Add Corn-Fed Chicken Breast 5.5

Lancashire Hotpot 19.5

Braised lamb shoulder, Koffmann's potato gratin,
spring greens, minted red wine jus

British Chicken & Asparagus Pie 20.5

All butter shortcrust pastry, creamy mash,
spring greens, buttery chicken jus

8oz Gammon Sirloin 20

Pan-fried bubble & squeak cake, fried St. Ewe
free-range egg, Marmite jus

Pan-Seared Chicken Supreme 21

Koffmann's potato gratin, spring greens &
smoked bacon, buttery chicken jus

Buttermilk Chicken Schnitzel 18

Koffmann's skin-on fries, confit garlic & parsley
butter, caramelised lemon

British Pea & Spring Onion Risotto ⑥ 17

Crispy chives, braised spring onion, watercress
& spinach salad

Pan-Seared Salmon Fillet 22

Roasted & pressed baby potatoes, British pea
& smoked bacon cream, caramelised lemon

Turn over for desserts, digestifs and hot drinks

DESSERTS

Rhubarb & Custard Mess ⑧ 8.5

Sugar poached rhubarb, vanilla infused custard, meringue pieces, whipped cream, gingerbread crumb

Millionaire's Brownie ⑧ 9

All butter shortbread crumb, caramel sauce, brandy snap, Devonshire clotted cream ice cream

Sticky Toffee Pudding ⑧ 9

Caramelised pecans, brandy snap, Devonshire clotted cream ice cream

Hedgerow Berry Pudding ⑧ 9

Clotted cream, toasted pistachio crumb

⑧ Vegan option available

Madagascan Vanilla Crème Brûlée ⑧ 8.5

Sugar poached rhubarb, shortbread

Apple Tart ⑧ 8.5

Puff pastry base, salted caramel, honeycomb ice cream, brandy snap

Lemon Meringue Alaska ⑧ 9.5

Shortcrust pastry lemon tart, lemon sorbet, torched meringue, blueberry compote

DESSERT WINE

Sauternes Lafleur Mallet, Cheval Quincard

France 5 (50ml) | 9.5 (100ml) | 33 (375ml)

DIGESTIF

Chambord Royale 10.5

Laure d'Echarmes Brut NV Champagne, Chambord, raspberries

Espresso Martini 9.5

Absolut vodka, Kahlúa and sugar shaken with espresso coffee

Negroni 9.5

Bombay Sapphire gin, Campari and Martini Rosso

For over 650 years, The Salisbury Arms Hotel has been the 'crown of the town' in Hertford.

A grade II listed building, purchased by the McMullen family in 1891 for the princely sum of £3,500. As a guest in our hotel, you are following in the footsteps of many historical visitors including Oliver Cromwell and 'Black Tom' Fairfax, as well as few resident ghosts!

Our experienced kitchen team handpick a selection of the best British dishes in season for our menu.

We are passionate and proud to be serving sustainable, and seasonal produce where we can.

We serve MSC certified fish and all our steaks are grass-fed in Yorkshire. 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.

HOT DRINKS

Our selection of whole leaf teas are organic and fairtrade certified, using only the best ingredients to make the perfect brew.

Tea ⑧ ⑩ 3.5

English Breakfast, Earl Grey, Green, Red Berry, Peppermint, Lemongrass & Ginger, Chamomile

Our coffee is 100% rainforest alliance certified. It's bold in character with chocolatey sweet notes alongside bright citrus hints and a clean and balanced aftertaste.

Americano ⑧ ⑩ 4

Flat White ⑧ ⑩ 4

Espresso ⑧ ⑩ 3|4

Single | double

Hot Chocolate ⑧ 4.5

Marshmallows, whipped cream

Cappuccino ⑧ ⑩ 4.5

Add a Syrup ⑩ 0.5

Hazelnut, vanilla, caramel

Caffè Latte ⑧ ⑩ 4.5

SEMI-SKIMMED, OAT OR COCONUT ALTERNATIVES AVAILABLE



SALISBURY ARMS HOTEL

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⑧ Suitable for vegetarians. ⑩ 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.