

NON-GLUTEN MENU



BAR SNACKS & NIBBLES

Triple-Cooked Pork Scratchings 5
Maldon sea salt

Non-Gluten Warm Bread 6.5
Whipped burnt salted butter

Boscaiola Green Olives 5.5
Lemon & oregano

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

STARTERS

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

Courgette, British Pea & Basil Velouté 8.5
Toasted seeds *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, non-gluten bread

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

English Burrata 8.5
Watercress, British pea & asparagus salad, wild garlic pesto, non-gluten bread

SIDES

Koffmann's Thick-Cut Chips 5
Maldon sea salt

Truffle & Parmesan Thick-Cut Chips 6
Maldon sea salt

Barber's Cheddar Roasted Cauliflower Cheese 5.5
Golden Parmesan crumb

Koffmann's Potato Gratin 5.5

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

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

Turn over for brunch, sandwiches and hot drinks

MAINS

British 6oz Beef Burger 18
Non-gluten bun, Barber's vintage West-Country Cheddar, smoked streaky bacon, 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
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

Roasted Baby Potato Caesar 17
Roasted & pressed baby potatoes, shredded gem lettuce, smoked bacon lardons, white anchovies, Parmesan, 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

8oz Gammon Sirloin 20
Pan-fried bubble & squeak cake, fried St. Ewe free-range egg, red wine jus

Pan-Seared Chicken Supreme 21
Koffmann's gratin potato, 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 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

DESSERTS

Rhubarb & Custard Mess 8.5
Sugar poached rhubarb, vanilla infused custard, meringue pieces, whipped cream

Salted Caramel Brownie 9
Caramel sauce, Devonshire clotted cream ice cream

Sticky Toffee Pudding 9
Caramelised pecans, Devonshire clotted cream ice cream

Madagascan Vanilla Crème Brûlée 8.5
Sugar poached rhubarb

SANDWICHES

SERVED MONDAY - SATURDAY 12-6PM

Served on non-gluten bread

Upgrade your Black Truffle Crisps to Triple-Cooked Chips [Ⓥ] 2.5 or Truffle & Parmesan Thick-Cut Chips [Ⓥ] 4.5

Vintage Barber's Cheddar [Ⓥ] 9

Smoky jam, sliced tomato, shredded gem lettuce

Flat Iron & Caramelised Shallot 10.5

Horseradish crème fraîche, watercress

Pulled Chicken Caesar 10

Shredded gem lettuce, smoked bacon lardons, flat parsley, Parmesan, Caesar dressing

Crayfish & Avocado 10

Bloody Mary dressing, shredded gem lettuce, marinated cucumber

Maldon Salt-Roasted Beetroot & Goat's Cheese [Ⓥ] 9

Rosary goat's cheese, chives, baby leaf, whole grain mustard & maple dressing

HOT DRINKS

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

Tea [Ⓥ] [Ⓥ] 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 [Ⓥ] [Ⓥ] 4

Espresso [Ⓥ] [Ⓥ] 3 | 4
Single | double

Cappuccino [Ⓥ] [Ⓥ] 4.5

Caffè Latte [Ⓥ] [Ⓥ] 4.5

Flat White [Ⓥ] 4

Hot Chocolate [Ⓥ] 4.5
Marshmallows, whipped cream

Add a Syrup [Ⓥ] 0.5

Hazelnut, vanilla, caramel

SEMI-SKIMMED OR COCONUT ALTERNATIVES AVAILABLE

[Ⓥ] 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 when receiving full table service. All tips are retained by the grateful team.

BRUNCH

SERVED EVERY DAY 8AM - 11:30AM

Non-Gluten Toast Toppers

- Smashed avocado & poached free-range eggs [Ⓥ] 10.5
- Wild mushroom, rocket & truffle [Ⓥ] 10

Eggs Benedict 11.5

Non-gluten brioche bun, Wiltshire ham, poached free-range egg, hollandaise

Grapefruit & Dill Salmon Gravlax & Scrambled Free-Range Eggs 10.5

Maple Bacon French Toast 11.5

Non-gluten toast, maple-glazed smoked streaky bacon, toasted pecans, maple syrup

7oz Flat Iron Steak & Eggs 16

Pressed garlic roasted potatoes, chilli jam, olive oil

The Signature 14.5

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

The Signature Garden [Ⓥ] 14.5

Grilled halloumi, smashed & seeded avocado, poached free-range eggs, roasted balsamic flat mushrooms, confit plum tomato, hash brown, baked beans, non-gluten toast & butter

A LITTLE EXTRA

Grapefruit & dill salmon gravlax | Grilled halloumi [Ⓥ] | Smashed avocado [Ⓥ] **All 4 each**

Maple-glazed streaky bacon | Layered potato hash brown [Ⓥ] | Hollandaise sauce [Ⓥ] **All 2.5 each**

Fried, poached or scrambled egg [Ⓥ] | Balsamic flat mushroom [Ⓥ] | Confit plum tomato [Ⓥ] | Baked beans [Ⓥ] non-gluten toast & butter [Ⓥ] **All 2 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 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.



SALISBURY
ARMS HOTEL