

SUNDAY MENU



STARTERS

Courgette, British Pea & Basil Velouté ⑧ 8.5

Toasted seeds, Cheddar sourdough crouton

⑧ Vegan option available

Grapefruit & Dill Cured Salmon Gravlax 12.5

Garden pea purée, dill, grapefruit segments, grain loaf

Asparagus & Barber's Cheddar Pressed Baby Potato Tart ⑨ 9

Watercress, British pea & asparagus salad, lemon
olive oil



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 British Half Chicken 22.5

Old Spot sausage, chestnut & sage stuffing,
cranberry sauce

Roast Leg of Lamb 23

Studded with rosemary & confit garlic, mint sauce

Roasted Portobello Mushroom ⑧ 19.5

Lentil & salt-roasted beetroot stuffing

Served with Château potatoes and without Yorkshire pudding

SIDES

Barber's Cheddar Roasted Cauliflower Cheese ⑧ 5.5

Golden Parmesan crumb

Koffmann's Potato Gratin ⑧ 5.5

Maple-Roasted Parsnips & Carrots ⑧ 5

Gloucestershire Old Spot Pigs in Blankets 5

Old Spot Sausage, Chestnut & Sage Stuffing 3.5

Triple-Cooked Pork Scratchings 5

Koffmann's Thick-Cut Chips ⑧ 5

Maldon sea salt

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

Vegetable Patch Cottage Pie ⑧ 18

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

British Pea & Spring Onion Risotto ⑧ 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 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 Quinard

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



SALISBURY ARMS HOTEL

SUNDAY MENU

SALISBURYARMSHOTEL.CO.UK
[@SALISBURYHERTFORD](https://www.instagram.com/SALISBURYHERTFORD)

Ⓥ 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. 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.