

NON GLUTEN SUNDAY MENU



STARTERS

Courgette, British Pea & Basil Velouté ⑧ 8.5
Toasted seeds ⑩ *Vegan option available*

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 9
Watercress, British pea & asparagus salad, lemon
olive oil

SUNDAY ROASTS

All served with beef dripping Château potatoes,
roasted heritage carrots, tenderstem broccoli
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
Cranberry sauce

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

SIDES

**Barber's Cheddar Roasted Cauliflower
Cheese** ⑤ 5.5
Golden Parmesan crumb

Koffmann's Potato Gratin ⑤ 5.5

Maple-Roasted Parsnips & Carrots ⑤ 5

Triple-Cooked Pork Scratchings 5

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

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

British Pea & Spring Onion Risotto ⑩ 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 ⑩ 8.5

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

Salted Caramel Brownie ⑩ 9

Caramel sauce, Devonshire clotted cream ice cream

Sticky Toffee Pudding ⑩ 9

Caramelised pecans, Devonshire clotted cream ice
cream

Madagascan Vanilla Crème Brûlée ⑩ 8.5

Sugar poached rhubarb

HOT DRINKS

*Our selection of whole leaf teas are organic and fairtrade certified,
using only the best ingredients to make the perfect brew and our
coffee is 100% rainforest alliance certified.*

Tea ⑤ ⑩ 3.5

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

Americano ⑤ ⑩ 4

Flat White ⑤ ⑩ 4

Espresso ⑤ ⑩ 3 | 4
Single | double

Hot Chocolate ⑤ 4.5
Marshmallows, whipped
cream

Cappuccino ⑤ ⑩ 4.5

Add a Syrup ⑤ 0.5

Caffè Latte ⑤ ⑩ 4.5

Hazelnut, vanilla, caramel

SEMI-SKIMMED OR COCONUT ALTERNATIVES
AVAILABLE



SALISBURY ARMS HOTEL

NON-GLUTEN 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.