



SALISBURY
ARMS HOTEL

SALISBURYARMSHOTEL.CO.UK
@SALISBURYHERTFORD

Bunch

Brunch Cocktails

Kimchi Bloody Mary 9.5

Absolut vodka, Big Tom and Kimchi with a salt & pepper rim

Served from 10am

Espresso Martini 9.5

Absolut vodka, Kahlúa and sugar shaken with espresso coffee

Salisbury Mimosa 9.5

Laure d'Echarmes Brut NV Champagne, orange juice, topped with grenadine

Brunch

Served Everyday 8am til 11:30am

7^{oz} Flat Iron Steak & Eggs 16.5

Roasted & pressed baby potatoes, chilli jam, olive oil

Warm Bakery Sourdough Toasts

- ♦ Smashed Avocado & Poached Free-Range Eggs V 11
- ♦ Wild Mushroom, Rocket & Truffle VE 10.5
- ♦ Smoked Salmon & Scrambled Free-Range Eggs 11.5

Eggs Benedict 12

English muffin, Wiltshire ham, poached free-range egg, hollandaise

A Little Extra

Smoked Salmon | Maple-Glazed
Smoked Streaky Bacon | Black Pudding |
Gloucestershire Old Spot Sausage | Layered
Potato Hash Brown | Hollandaise Sauce +2.5

Grilled Halloumi | Smashed Avocado +4

Free-Range Egg | Scrambled Egg |
Balsamic Flat Mushroom | Confit Tomato |
Baked Beans | Sourdough Toast & Butter +2

Sweet Potato & Red Pepper

Twice-Baked Omelette V 12.5

Smashed avocado, poached free-range egg, Sriracha

Maple Bacon French Toast 12

Brioche French toast, maple-glazed smoked streaky bacon, toasted pecans, maple syrup

Black Pudding Hash 12.5

Buttered baby spinach, crispy fried free-range egg, Henderson's relish

Blueberry Overnight Chia Bowl v 8

Almond & cranberry granola, honey infused yoghurt, blueberry compote, banana slices

The Signature 15

Gloucestershire Old Spot sausage, fried free-range eggs, maple-glazed smoked streaky bacon, roasted balsamic flat mushrooms, confit plum tomato, layered potato hash brown, baked beans, sourdough toast & butter

The Signature Garden v 15

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

V Vegetarian VE Vegan VEA Vegan option available

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.



SCAN FOR ALLERGEN
& NUTRITIONAL INFO