

Aperitifs

Hugo Spritz 9.5

St. Germain Elderflower Liqueur,
Prosecco, soda

Spicy Margarita 9

A classic margarita our favourite way
- spicy hot!

Basil Gin Smash 10.5

Bombay Sapphire gin, fresh basil
leaves, Monin Basil syrup, lime juice,
gomme, Aquafaba

Nibbles

A social way to dine - made for
sharing, tasting and passing
across the table

Warm Bakery Breads v 6.5

Whipped confit garlic & parsley
butter

Boscai ola Green Olives VE 5.5

Lemon & oregano

Old Spot Scotch Egg 9

St. Ewe free-range egg, panko
crumb, smoky jam, pickled red
onions

Ham Hock & Cheddar

Croquettes 8

Parmesan shavings

Mr Filbert's Wild Garlic

Mixed Nuts VE 5.5

Peanuts, cashews, almonds &
hazelnuts

Starters

Pan-Seared Scallops 16

Butternut squash purée, 'Nduja,
crispy sage & toasted pine nuts

Broccoli & Fennel

Velouté VEA 9

Yorkshire Blue cheese scone

West-Country Beef Fillet

Shavings 10.5

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

Potted Smoked Trout 12.5

Pickled cucumber and baby beets,
sourdough toast

Asparagus & Barber's Cheddar

Pressed Baby Potato Tart v 9.5

Watercress, British pea & asparagus
salad, lemon olive oil

Potted Mushrooms VE 8.5

Hot maple walnuts, warm bakery
breads

Tempura Mussels 9.5

Crispy cabbage, confit garlic
mayonnaise

Signatures

Sweet Potato &

Rainbow Salad Bowl VE 18

Marinated carrot, hummus, avocado,
beetroot, radish, pomegranate,
toasted seeds

Add Corn-fed Chicken Breast 5.5

Caramelised Broccoli

Steak v 19

Beetroot purée, roasted baby beets,
watercress, goats' cheese and toasted
walnuts, balsamic vinaigrette

Butter-Seared Hake 25

Mussels, fennel & confit garlic
white wine cream sauce,
mini fondant potatoes

Confit Heirloom Cabbage v 18

Crispy cabbage, truffle mash,
black garlic cream sauce,
smashed hazelnuts, parsley oil

Pan-Seared Chicken

Supreme 21

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

Roast Lamb Rump 22.5

Koffmann's potato gratin, roasted
carrot, tenderstem broccoli,
red wine jus

Classics

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 6 oz 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

Buttermilk Chicken Schnitzel 18

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

British Blade of Beef &

Ale Pie 20.5

All butter shortcrust pastry, creamy
mash, buttered greens, red wine gravy



Sunday Roasts done properly

- all the trimmings,
endlessly replenished.

Served every Sunday - book your
table with our team today.

Turn over for grills, sides, desserts & more

Grills

10 ^{oz} West Country Ribeye 27 
Whipped confit garlic & parsley butter, Koffmann's thick-cut chips, caramelised shallots, whole grain mustard & maple dressed leaf salad

7 ^{oz} Flat Iron Steak 25
Whipped confit garlic & parsley butter, Koffmann's thick-cut chips, caramelised shallots, whole grain mustard & maple dressed leaf salad

Peppercorn Sauce V 2.5
Creamy Blue Cheese Sauce V 2.5
Upgrade to Truffle & Parmesan Thick-Cut Chips V 3.5

8 ^{oz} Gammon Sirloin 20
Pan-fried bubble & squeak cake, fried St. Ewe free-range egg, Marmite jus

Sides

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

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

Barber's Cheddar Roasted Cauliflower Cheese V 5.5
Barber's Vintage Cheddar cheese, golden Parmesan crumb

Buttered Greens VEA 5.5
British garden peas, leeks, cavolo nero, roasted spring onion

McMullen's Beer-Battered Onion Rings V 6

Koffmann's Potato Gratin V 6

Hot Drinks

Tea V/VEA 3.5
English Breakfast, Earl Grey, Peppermint, Green Tea, Lemongrass & Ginger, Chamomile, Red Berry

Our coffee is 100% rainforest alliance certified - bold and full-bodied with smooth chocolatey notes and bright citrus highlights.

Our organic, Fairtrade whole leaf teas are crafted from the finest ingredients for the perfect brew.

Ask our team about plant-based milks and decaffeinated options.

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.

Desserts

Raspberry & Blackberry Mess V 8.5
Vanilla cream, meringue, raspberry coulis, shortbread crumb

Millionaire's Brownie V 9
All butter shortbread crumb, caramel sauce, brandy snap, Devonshire clotted cream ice cream

Treacle Tart V 9.5
Clotted cream

Cherry Pavlova V 10
Whipped vanilla cream, dark chocolate Ruben pencil

Apple & Blackberry Crumble V/VEA 8
Oaty crumble topping, vanilla custard, clotted cream

Baked Alaska V 10
Vanilla sponge, raspberry syrup, fresh berries, Devonshire clotted cream ice cream, torched meringue

Madagascan Vanilla Crème Brûlée V 8.5
Shortbread

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

Cherry Bakewell 10
Disaronno, Monin Morello Cherry syrup, lemon juice, lemonade

Dessert Wine

Sauternes Lafleur Mallet, Cheval Quinard France
50ml 5 100ml 9.5 375ml 35

Americano 4

Espresso Single 3 Double 4

Cappuccino 4.5

Caffè Latte 4.5

Flat White 4

Mochaccino 4.5

Hot Chocolate 4.5
Marshmallows, whipped cream

Add a Syrup 0.5
Hazelnut, vanilla, caramel



SALISBURY
ARMS HOTEL

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 grassfed 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.

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SCAN FOR ALLERGEN
& NUTRITIONAL INFO