



SALISBURY
ARMS HOTEL

Now-gluten

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

Non-gluten bread, whipped confit
garlic & parsley butter

Boscaiola Green Olives VE 5.5

Lemon & oregano

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 topped
non-gluten bread

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,
non-gluten bread

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
non-gluten bread

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,
balsamic vinaigrette

Butter-Seared Hake 25

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

Confit Hispi 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

British 6 oz 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

Buttermilk Chicken Schnitzel 18

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



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 5.5

8^{oz} Gammon Sirloin 20

Pan-fried bubble & squeak cake, fried St. Ewe free-range egg, red wine jus

Desserts

Raspberry & Blackberry Mess V 8.5

Vanilla cream, meringue, raspberry coulis

Salted Caramel Brownie V 9

Caramel sauce, Devonshire clotted cream ice cream

Cherry Pavlova V 10

Whipped vanilla cream, dark chocolate Ruben pencil

Madagascan Vanilla Crème Brûlée V 8.5

Hot Drinks

Tea V/VEA 5.5

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.

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

Koffmann's Potato Gratin V 6

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 Quincard France

50ml 5 100ml 9.5 575ml 35

Americano 4

Espresso Single 5 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.

[SALISBURYARMSHOTEL.CO.UK](https://www.salisburyarmshotel.co.uk)
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SCAN FOR ALLERGEN
& NUTRITIONAL INFO