

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

Starters

Broccoli & Fennel Velouté **VEA** 9

Yorkshire Blue cheese topped
non-gluten bread

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

Sunday Roasts

All served with beef dripping Château potatoes, roasted heritage carrots,
tenderstem broccoli and roast gravy

West-Country Striploin of Beef 23.50

Horseradish crème fraîche,
horseradish wafer

British Pork Loin 20

Cooked on the bone, roasted
Royal Gala apple, apple sauce,
triple-cooked pork scratchings

Roast British Half

Chicken 25
Cranberry sauce

Roast Leg of Lamb 24

Studded with rosemary &
confit garlic, mint sauce

*Indulge in more of your favourite
roast trimmings - just ask our team!*

Sides

Barber's Cheddar Roasted Cauliflower Cheese **V** 5.50

Golden Parmesan crumb

Maple-Roasted Parsnips & Carrots **VE** 5

Koffmann's Potato Gratin **V** 6

Triple-Cooked Pork Scratchings 5

Koffmann's Thick-Cut Chips **VE** 5

Maldon sea salt

Signatures

Sweet Potato & Rainbow Salad Bowl **VE** 18

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

Add Corn-fed Chicken Breast 5.5

Confit Hispi Cabbage **V** 18

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

Butter-Seared Hake 25

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

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

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

Peppercorn Sauce V 2.5

Creamy Blue Cheese Sauce V 2.5

Upgrade to Truffle & Parmesan Thick-Cut Chips V 3.5

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 375ml 33

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

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 3.5

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

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

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.



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.

[@SALISBURYHERTFORD](http://SALISBURYARMSHOTEL.CO.UK)



SCAN FOR ALLERGEN
& NUTRITIONAL INFO