

# Mother's Day

## APERITIF

**Lychee Martini**, Absolut vodka, lychee liqueur, lychee syrup and a squeeze of fresh grapefruit 9.5

**Chambord Royale**, Laure d'Echarmes Brut NV Champagne, Chambord, raspberries 10.5

**Aperol Spritz**, Aperol, Prosecco and soda 8.5

## STARTERS

**Roasted Cauliflower Velouté**, Stilton crostini, crispy onions V Nga

**Severn & Wye Smoked Salmon**, Caperberries, caramelised lemon, grain loaf, salted butter Nga

**Barber's Cheddar Tart**, Shortcrust pastry, salt-roasted beetroot, toasted walnuts, puy lentils, chives, baby leaf, whole grain mustard & maple dressing V

**Ham Hock & Cheddar Croquettes**, Smoky bacon hollandaise, Parmesan

## SIDES

**Gloucestershire Old Spot Pigs in Blankets** 5

**Old Spot Sausage, Chestnut & Sage Stuffing** 3.5

**Triple-Cooked Pork Scratchings** Nga 5

**Barber's Cheddar Roasted Cauliflower Cheese**, Golden Parmesan crumb V Nga 5.5

**Roasted Brussel Sprouts**, Cranberries and cavolo nero Ve Nga 5

**Caramelised Shallot & Confit Garlic Mash** V Nga 5

**Maple-Roasted Parsnips & Carrots** Ve Nga 5

**Koffmann's Thick-Cut Chips**, Maldon sea salt Ve Nga 5

2 COURSES £32PP  
3 COURSES £40PP



## MAINS

**Fish & Chips**, McMullen's beer battered hake, Koffmann's thick-cut chips, crushed peas, homemade tartare sauce, pickled red onions, caramelised lemon

**British 6oz Beef Burger**, All butter brioche bun, Barber's vintage West Country Cheddar, sticky onions, smoky jam, Bloody Mary burger sauce, Koffmann's thick-cut chips Nga

**10oz West Country Ribeye**, Whipped burnt butter, Koffmann's thick-cut chips, caramelised shallots, whole grain mustard & maple dressed leaf salad +8.00 Nga

*Perfect with*

Peppercorn sauce V Nga 2.5

Truffle & Malt jus 3

Creamy blue cheese sauce V Nga 2.5

**Caramelised Onion & Mushroom Wellington**, Creamy mash, buttered cavolo nero, red wine jus Ve

**Pan-Seared Guinea Fowl Breast**, Butternut squash dauphinoise, buttered cavolo nero, cranberry jus Nga

**Cauliflower Steak**, Butternut squash purée, buttered cavolo nero, caper, almond & parsley relish Ve Nga

**Poached Centre Cut Cod & Mussels**, British garden peas, leeks, creamy garlic & white wine sauce Nga

## SUNDAY ROASTS

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

**West-Country Striploin of Beef**, Horseradish crème fraîche, horseradish wafer Nga

**British Pork Loin**, Cooked on the bone, roasted Royal Gala apple, apple sauce, triple-cooked pork scratchings Nga

**Roast Corn-Fed Chicken**, Salt-roasted beetroot stuffing Nga

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

**Roasted Portobello Mushroom**, Lentil & salt-roasted beetroot stuffing Ve

*Turn over for our indulgent desserts & digestifs...*

# DESSERTS

**Pear & Honey Bakewell**, Clotted cream, raspberry purée **V**

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

**Marmalade Bread & Butter Pudding**, Brioche, Tiptree fine-cut orange marmalade, chilled vanilla pod custard **V**

**Apple Tart**, Puff pastry base, salted caramel, honeycomb ice cream, brandy snap **V**

**Lemon Meringue Alaska**, Shortcrust pastry lemon tart, lemon sorbet, torched meringue, blueberry compote **V**

**Sticky Toffee Pudding**, Maple cinnamon pecans, clotted cream ice cream, brandy snap **V Nga**

**Dark Chocolate Mousse**, Clotted cream, shortbread crumb **V Nga**

# HOT DRINKS

*Our selection of whole leaf teas are organic and Fairtrade certified, using only the best ingredients to make the perfect brew.*

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

*Our coffee is 100% rainforest alliance certified. It's bold in character with chocolatey sweet notes alongside bright citrus hints and a clean and balanced aftertaste.*

**Americano V/Ve 4**

**Espresso V/Ve Single 3 | Double 4**

**Cappuccino V/Ve 4.5**

**Caffè Latte V/Ve 4.5**

**Flat White V/Ve 4**

**Hot Chocolate V**, Marshmallows, whipped cream **4.5**

**Add a syrup Ve**, Hazelnut, vanilla, caramel **0.5**

*Semi-skimmed, Oat Ve or Coconut Ve milk available*



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# DIGESTIF

**Espresso Martini**, Absolut vodka, Kahlúa and sugar shaken with espresso coffee **9.5**

**Pornstar Martini**, Absolut Vanilla vodka, Passoã, passion fruit, lime juice, vanilla sugar with a shot of Prosecco on the side **9.5**

**Spicy Margarita**, A classic margarita our favourite way - spicy hot! **8.5**

**Espress-No Martini**, Vanilla and coffee syrup with a shot of espresso, shaken with sugar **7.25**

**Tom Collins**, Bombay Citron Pressé gin, lemon juice and soda **8.5**

For over 650 years, The Salisbury Arms Hotel has been the 'crown of the town' in Hertford.

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 grass-fed 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.

V- Suitable for vegetarians. VE- Suitable for vegans. VEA- Vegan option available upon request. NGA- Non-gluten option available upon request. Fish and poultry dishes may contain bones. All weights are approximate prior to cooking. All items are subject to availability. Allergen information. 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 animal products or allergens. A full list of allergens in each dish is available for your peace of mind. All prices include VAT. Service is not included. All tips are retained by the grateful team.