



WINTER MENU

NIBBLES

WARM SOURDOUGH BREAD ⑤ 5.5
Whipped Marmite butter, tarragon oil, chervil oil, Maldon sea salt

BALSAMIC POPCORN ⑤ 4.5
Maldon sea salt, soft brown sugar

TORCHED RED PEPPER HUMMUS ⑤ 5.5
Paprika roasted chickpeas, cold pressed olive oil, sesame crackers

SALTED & CARAMELISED ROASTED NUTS ⑤ 5
Cashews, pecans & pistachios roasted in golden syrup and Maldon sea salt

STARTERS

SEVERN & WYE SMOKED SALMON 10
Baby beets, cucumber, golden beets, dill, horseradish crème fraîche

BUTTERNUT & YORKSHIRE BLUE TOAST ⑤ 7.5
Toasted walnuts, sage leaves, chervil oil, red amaranth

CELERIAC, HAZELNUT & TRUFFLE SOUP ⑤ 7.5
Sourdough toast, whipped Marmite butter

CURED PEAR, SERRANO HAM & BURRATA 9
Lemon zest, red chilli, basil leaves, first pressed olive oil, black pepper

VENISON & CARAMELISED ONION TERRINE 9.5
Cornichons, pickled red onions, lilliput capers, chervil oil, warm sourdough bread, whipped Marmite butter

HONEY ROASTED FIG & TORCHED GOATS CHEESE ⑤ 8
Toasted walnuts, red vein sorrel, first pressed olive oil

PEAR & OLD SPOT SAUSAGE ROLL 7.5
Fennel seeds, spiced tomato chutney

MAINS

PAN ROASTED DUCK BREAST 21
Fondant potatoes, blackberries, heritage carrot purée, chervil, red wine jus

PAN ROASTED VENISON LOIN 23.5
Braised spiced red cabbage, fondant potato, celeriac purée, sautéed cavolo nero, redcurrant & red wine jus

ROAST PUMPKIN RISOTTO ⑤ 15
Crispy cavolo nero, toasted seeds, chervil oil
**add grilled corn fed chicken breast 5.5*

CHESTNUT & SHALLOT TATIN ⑤ 14.5
Forest mushroom & brandy sauce, fondant potatoes, cavolo nero & tenderstem broccoli

CORN FED CHICKEN & MUSHROOM BALLOTINE 19
Smoked streaky bacon, smashed baby potato, tenderstem broccoli, wholegrain mustard cream sauce

SLOW COOKED PORK BELLY 19
Wholegrain mustard mash, Marmite sprouts, roasted heritage carrots, redcurrant & red wine jus

KING PRAWN & CENTRE CUT COD 21.5
Filo crown, pea purée, creamy mash, spinach & cavolo nero, Prosecco cream sauce

LAMB SHANK SHEPHERD'S PIE 19.5
Slow braised lamb shank, cheesy mustard mash, mint jus, cavolo nero, tenderstem broccoli

BRITISH BLADE OF BEEF & MCMULLEN'S ALE PIE 18.5
Shortcrust pastry, creamy mash, buttered greens, red wine gravy

8^{0Z} WEST COUNTRY SIRLOIN STEAK 25
Triple cooked chips, Caesar salad, crispy onions, whipped Marmite butter

FISH & CHIPS 18
McMullen's beer battered cod, triple cooked chips, crushed peas, tartare sauce, pickled red onions, caramelised lemon

BRITISH 6^{0Z} BEEF BURGER 17
Barber's vintage West Country Cheddar, sticky onions, smoky jam, Bloody Mary burger sauce, triple cooked chips

SIDES

TRIPLE COOKED CHIPS ⑤ 4.5
Maldon sea salt

CAESAR SALAD 5
Gem wedges, sourdough croutons, Grana Mantovana, anchovies, Caesar dressing

MARMITE ROASTED SPROUTS ⑤ 4.5
Maldon sea salt

BUTTERED CAVOLO NERO & TENDERSTEM BROCCOLI ⑤ 5

DESSERTS

MULLED PEAR ^V ^{Ve}*

Blackberries, orange crisp, clotted cream, brandy snap shards, golden syrup, red vein sorrel

**served without clotted cream*

HONEYCOMB CHOCOLATE BROWNIE ^V

Salted caramel sauce, brandy snap, honeycomb ice cream, smashed honeycomb pieces

ORANGE & CRANBERRY POSSET ^V

Burnt orange crumb, fruit & seeded flapjack

YORKSHIRE BLUE CHEESE & SEEDED FLAPJACK ^V

Toasted walnuts, chilli infused honey, red vein sorrel

WHIPPED LEMON PARFAIT ^V

White chocolate coating, limoncello, red berry coulis, mint

CHERRY & CHOCOLATE BAKED ALASKA ^V

West Country white chocolate & cherry ice cream

HOT BEVERAGES

SEMI-SKIMMED, OAT ^{Ve} OR COCONUT ^{Ve} MILK AVAILABLE

TEA ^V ^{Ve}

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

AMERICANO ^V ^{Ve}

ESPRESSO ^V ^{Ve}

Single | double

CAPPUCCINO ^V ^{Ve}

CAFFÈ LATTE ^V ^{Ve}

FLAT WHITE ^V ^{Ve}

HOT CHOCOLATE ^V ^{Ve}

Marshmallows, whipped cream

ADD A SYRUP ^{Ve}

Hazelnut, vanilla, caramel

We are passionate and proud to be serving British, sustainable, and seasonal produce where we can. We serve MSC certified fish and all our steaks are grass-fed in the West Country. 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.



SALISBURY ARMS HOTEL



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^V Suitable for vegetarians. ^{Ve} Suitable for vegans. 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. All tips are retained by the grateful team.