



## SUNDAY WINTER MENU

### STARTERS

SEVERN & WYE SMOKED SALMON	10
Baby beets, cucumber, golden beets, dill, horseradish crème fraîche	
BUTTERNUT & YORKSHIRE BLUE TOAST <sup>Ve</sup>	7.5
Toasted walnuts, sage leaves, chervil oil, red amaranth	
CELERIAC, HAZELNUT & TRUFFLE SOUP <sup>Ve</sup>	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 <sup>Ve</sup>	8
Toasted walnut, red vein sorrel, first pressed olive oil	

### MAINS

CHESTNUT & SHALLOT TATIN <sup>Ve</sup>	14.5
Forest mushroom & brandy sauce, fondant potatoes, cavolo nero & tenderstem broccoli	
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 & M <sup>C</sup> MULLEN'S ALE PIE	18.5
Shortcrust pastry, creamy mash, buttered greens, red wine gravy	
FISH & CHIPS	18
McMullen's beer battered cod, triple cooked chips, crushed peas, tartare sauce, pickled red onions, caramelised lemon	
BRITISH 6 <sup>oz</sup> BEEF BURGER	17
Barber's vintage West Country Cheddar, sticky onions, smoky jam, Bloody Mary burger sauce, triple cooked chips	

### SUNDAY ROASTS

ALL SERVED WITH ROAST MARIS PIPER ROAST POTATOES, ROASTED HERITAGE CARROTS, MARMITE SPROUTS, TENDERSTEM BROCCOLI, YORKSHIRE PUDDING AND GRAVY

ROAST BRITISH TURKEY	21.5
Old Spot pig in blanket, cranberry & chestnut stuffing	
WEST COUNTRY BEEF	22
Horseradish crème fraîche, horseradish wafer	
BRITISH PORK LOIN	18
Cooked on the bone, roast Gala apple, apple sauce, crackling	
BUTTERNUT SQUASH <sup>Ve</sup>	17
Root vegetable stuffing	

### SIDES

BARBER CHEDDAR CAULIFLOWER CHEESE <sup>Ve</sup>	4.5
OLD SPOT PIGS IN BLANKETS	5
ROOT VEGETABLE STUFFING <sup>Ve</sup>	3
SALTED PORK CRACKLING	4
TRIPLE COOKED CHIPS <sup>Ve</sup>	4.5

### DESSERTS

MULLED PEAR <sup>Ve</sup> <sup>Ve*</sup>	8
Blackberries, orange crisp, clotted cream, brandy snap shards, golden syrup, red vein sorrel	
<i>*served without clotted cream</i>	
HONEYCOMB CHOCOLATE BROWNIE <sup>Ve</sup>	9
Salted caramel sauce, brandy snap, honeycomb ice cream, smashed honeycomb pieces	
ORANGE & CRANBERRY POSSET <sup>Ve</sup>	7.5
Burnt orange crumb, fruit & seeded flapjack	
YORKSHIRE BLUE CHEESE & SEEDED FLAPJACK <sup>Ve</sup>	7.5
Toasted walnuts, chilli infused honey, red vein sorrel	
WHIPPED LEMON PARFAIT <sup>Ve</sup>	8
White chocolate coating, limoncello, red berry coulis, mint	
CHERRY & CHOCOLATE BAKED ALASKA <sup>Ve</sup>	8.5
West Country white chocolate & cherry ice cream	





SALISBURY  
ARMS HOTEL

## SUNDAY WINTER MENU



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

Ⓥ Suitable for vegetarians. Ⓥ️ 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.