

## SUNDAY NON-GLUTEN WINTER MENU

## STARTERS

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

BUTTERNUT \& YORKSHIRE
BLUE TOAST (v)
Non-gluten toasted bread, sage leaves, chervil oil, red amaranth

CELERIAC, HAZELNUT \&
TRUFFLE SOUP (V)
Non-gluten toasted bread, butter
CURED PEAR, SERRANO HAM
\& BURRATA
Lemon zest, red chilli, basil leaves, first pressed olive oil, black pepper

VENISON \& CARAMELISED 9.5 ONION TERRINE
Cornichons, pickled red onions, lilliput capers, chervil oil, non-gluten toasted bread, butter

HONEY ROASTED FIG \& TORCHED
GOATS CHEESE (1)
Red vein sorrel, first pressed olive oil

## MAINS

KING PRAWN \& CENTRE CUT COD
Pea purée, creamy mash, spinach \& cavolo nero, Prosecco cream sauce

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

BRITISH $6^{\circ Z}$ BEEF BURGER 17
Non-gluten bun, 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, SPROUTS, TENDERSTEM BROCCOLI AND GRAVY

ROAST BRITISH TURKEY
Cranberry \& chestnut stuffing
WEST COUNTRY BEEF
Horseradish crème fraîche, horseradish wafer
BRITISH PORK LOIN
Cooked on the bone, roast Gala apple, apple sauce, crackling

BUTTERNUT SQUASH ©
Root vegetable stuffing

SIDES

BARBER CHEDDAR
CAULIFLOWER CHEESE (1)
ROOT VEGETABLE STUFFING (®)

TRIPLE COOKED CHIPS ©

## DESSERTS

## MULLED PEAR (1) (1)*

Blackberries, orange crisp, clotted cream, golden syrup, red vein sorrel
*served without clotted cream
HONEYCOMB CHOCOLATE BROWNIE © 9
Salted caramel sauce, honeycomb ice cream, smashed honeycomb pieces

ORANGE \& CRANBERRY POSSET (1)

##  SALISBURY ARMS HOTEL

## ©00

