

# SUNDAY NON-GLUTEN WINTER MENU

#### **STARTERS**

SEVERN & WYE SMOKED SALMON 10 Baby beets, cucumber, golden beets, dill, horseradish crème fraiche 7.5 **BUTTERNUT & YORKSHIRE** BLUE TOAST **(9)** Non-gluten toasted bread, sage leaves, chervil oil, red amaranth CELERIAC, HAZELNUT & 7.5 TRUFFLE SOUP ® Non-gluten toasted bread, butter 9 CURED PEAR, SERRANO HAM

& BURRATA

Lemon zest, red chilli, basil leaves, first pressed olive oil, black pepper

9.5 **VENISON & CARAMELISED ONION TERRINE** 

Cornichons, pickled red onions, lilliput capers, chervil oil, non-gluten toasted bread, butter

HONEY ROASTED FIG & TORCHED GOATS CHEESE ® Red vein sorrel, first pressed olive oil

## MAINS

KING PRAWN & CENTRE CUT COD 21.5 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 brocolli

BRITISH 6°Z BEEF BURGER 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	21.5
WEST COUNTRY BEEF Horseradish crème fraîche, horseradish wafer	22
BRITISH PORK LOIN Cooked on the bone, roast Gala apple, apple sauce, crackling	18
BUTTERNUT SQUASH ® Root vegetable stuffing	17

#### SIDES

BARBER CHEDDAR CAULIFLOWER CHEESE ®	4.5	
ROOT VEGETABLE STUFFING ®	3	
SALTED PORK CRACKLING	4	
TRIPLE COOKED CHIPS ®	4.5	

## **DESSERTS**

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MULLED PEAR © @*	8
Blackberries, orange crisp, clotted cream,	
golden syrup, red vein sorrel	
*served without clotted cream	

HONEYCOMB CHOCOLATE BROWNIE ® Salted caramel sauce, honeycomb ice cream, smashed honeycomb pieces

ORANGE & CRANBERRY POSSET ® 7.5





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