



AFTERNOON TEA

£28 PER PERSON

FINGER SANDWICHES

Severn & Wye smoked salmon & cream cheese

Coronation pulled corn fed chicken

Free range egg mayonnaise & watercress (V)

Wiltshire honey roast ham & grain mustard

(Ve) VEGAN ALTERNATIVES AVAILABLE ON REQUEST

FRUIT SCONES (V)

Devonshire clotted cream, strawberry jam, fresh strawberries

MINI CAKES (V)

Blueberry bakewell, lemon meringue tartlet, chocolate eclair

TEAS

English breakfast, earl grey, darjeeling,
green tea, peppermint, lemongrass & ginger,
chamomile, red berry

COFFEE

Traditional cafetière

SEMI-SKIMMED, OAT (Ve) OR
COCONUT (Ve) MILK AVAILABLE

TREAT YOURSELF

BOTTLE OF CHAMPAGNE

Veuve Clicquot Yellow Label 65

Taittinger 'Comtes de Champagne' 150

GLASS OF PONTE PROSECCO

Classically dry or floral rosé 6.95

NON-GLUTEN ALTERNATIVES AVAILABLE ON REQUEST

BOOKINGS FOR MINIMUM OF TWO PEOPLE

BOOKINGS 48 HOURS IN ADVANCE. £5 DEPOSIT



SALISBURY ARMS HOTEL



SALISBURYARMSHOTEL.CO.UK

① Suitable for vegetarians. ② 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.