

BREAKFAST & BRUNCH



SERVED MONDAY - FRIDAY 7AM - 11:30AM | SATURDAY & SUNDAY 8AM - 11:30AM

BRUNCH COCKTAILS

Kimchi Bloody Mary 9.5

Absolut vodka, Big Tom and Kimchi with a salt & pepper rim

Mimosa 9

Prosecco and orange juice

Espresso Martini 9.5

Absolut vodka, Kahlúa and sugar shaken with espresso coffee

Peach Bellini 9

Prosecco and peach purée

Blueberry Overnight Chia Bowl 8

Almond & cranberry granola, honey infused yoghurt, blueberry compote, banana slices

Hot Smoked Salmon Crumpet 8.5

Hollandaise sauce, poached free-range egg, dill oil

Hobbs House Sourdough Toasts

Smashed avocado & poached free-range eggs 10.5

Wild mushroom & truffle 10

Maple-glazed smoked streaky bacon & scrambled free-range eggs 10

Maple-Roasted Banana French Toast 10.5

Brioche French toast, maple-roasted bananas, toasted pecans, maple syrup

Maple Bacon French Toast 11.5

Brioche French toast, maple-glazed smoked streaky bacon, toasted pecans, maple syrup

Lemon & Blueberry French Toast 11

Brioche French toast, lemon curd yoghurt, blueberry compote, toasted seven seeds

Black Pudding Hash 12

Fried bashed potatoes & black pudding hash, buttered spinach, crispy fried free-range egg, Henderson's relish

The Signature 14

Gloucestershire Old Spot sausage, fried free-range eggs, maple-glazed smoked streaky bacon, roasted balsamic flat mushrooms, confit plum tomato, hash brown, baked beans, sourdough toast & butter

The Signature Garden 14

Grilled halloumi, smashed & seeded avocado, poached free-range eggs, roasted balsamic flat mushrooms, confit plum tomato, hash brown, baked beans, sourdough toast & butter

A LITTLE EXTRA

Maple-glazed streaky bacon, Gloucestershire Old Spot sausage, fried, poached or scrambled egg, grilled halloumi, smashed avocado, fried bashed potatoes *all 2.5 each*

Balsamic flat mushroom, confit plum tomato, baked beans, sourdough toast & butter *all 2 each*

HOT BEVERAGES SEMI-SKIMMED, OAT OR COCONUT MILK AVAILABLE

Our selection of whole leaf teas are organic and fairtrade certified, using only the best ingredients to make the perfect brew.

Tea 3.5

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

Our coffee is 100% rainforest alliance certified. It's bold in character with chocolatey sweet notes alongside bright citrus hints and a clean and balanced aftertaste.

Americano 4

Espresso 3 | 4
Single | double

Cappuccino 4.5

Caffè Latte 4.5

Flat White 4

Hot Chocolate 4.5
Marshmallows, whipped cream

Add a Syrup 0.5
Hazelnut, vanilla, caramel



SALISBURY
ARMS HOTEL

BREAKFAST
& BRUNCH MENU

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Ⓥ 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 when receiving full table service. All tips are retained by the grateful team.