

## NIBBLES

**Hobbs House Bakery Sourdough** ⑤ 5.5  
Whipped wild garlic & parsley butter

**Sea Salt & Butter Popcorn** ⑤ 4.5  
Maldon sea salt

**Marinated Green Olives** ⑤ 5  
Lemon & oregano

**Mr Filbert's Salt & Pepper Cashews** ⑤ 5.5  
Cashew nuts, Maldon sea salt, cracked black pepper

## STARTERS

**Pan Seared Scallops** 14.5  
Buttery fondant potato, garden pea purée, chervil oil

**Pressed Leek Terrine** ⑤ 8.5  
Cashew cream, endive salad, chervil oil, celeriac & Royal Gala apple rémoulade

**Celeriac Velouté** ⑤ 7.5  
Poached Bramley apple, parsley oil, toasted hazelnuts, Hobbs House bakery sourdough

**English Burrata** ⑤ 9.5  
Roasted beets, crispy cavolo nero, lemon zest, red chilli, pecan vinaigrette

**Ham Hock & Cheddar Croquettes** 8  
Smoky bacon hollandaise, Parmesan

**Camembert Brûlée** ⑤ 11  
Red chicory & Royal Gala apple salad, balsamic reduction, Hobbs House bakery sourdough wedges

**Old Spot Scotch Egg** 8.5  
St Ewes free-range egg, panko crumb, smoky jam, pickled red onions

## SIDES

**Koffmann's Thick-Cut Chips** ⑤ 4.5  
Maldon sea salt

**Truffle & Parmesan Thick-Cut Chips** ⑤ 5.5  
Maldon sea salt

**Roasted Hispi Cabbage Caesar** 5  
Smoked bacon lardons, Hobbs House bakery sourdough croutons, flat parsley, Parmesan, Caesar dressing

**Buttered Cavolo Nero & Tenderstem Broccoli** ⑤ 5

**Baby Potatoes & Garden Peas** ⑤ 5  
Roasted spring onions, whipped wild garlic & parsley butter

**Pan-Fried Bubble & Squeak** ⑤ 5.5

## MAINS

**8oz Barnsley Lamb Chop** 26.5  
Creamy mash, buttered cavolo nero & roasted spring onion, rich red wine jus

*Perfect with* LOUIS GUNTRUM DRY RIESLING | GERMANY | 33

**Celeriac Steak** ⑤ 16  
Confit garlic bashed potatoes, buttered spinach, crispy flat mushrooms, celeriac velouté, crispy cavolo nero

**Lemon Sole** 23  
Wild garlic buttered baby potatoes, garden peas, roasted spring onion, cracked black pepper, Maldon sea salt, lemon & chive butter

*Perfect with* LAXAS ALBARIÑO | SPAIN | 34.5

**Slow-Braised Minted Lamb Pie** 18.5  
All butter shortcrust pastry, creamy mash, minted greens, redcurrant jus

*Perfect with* DROP DEAD GORGEOUS MALBEC | SOUTH AFRICA | 27

**Red Chicory & Royal Gala Apple Salad** ⑤ 14  
Radish, Lollo Biondi leaves, sherry vinaigrette, Clawson Stilton cheese - ⑤ served without Stilton  
*Add grilled corn-fed chicken breast 5.5*

**8oz Gammon Sirloin** 20  
Pan-fried bubble & squeak cake, fried St Ewes free-range egg, Marmite jus

**Roasted Hispi Cabbage Caesar** 15  
Pulled corn-fed chicken, smoked bacon lardons, Hobbs House bakery sourdough croutons, flat parsley, Parmesan, Caesar dressing

**Coq Au Vin** 18.5  
Bone-in chicken thigh, shallots, smoked streaky bacon, sourdough croutons, button mushrooms, red wine sauce, creamy mash

**Aubergine Milanese** ⑤ 17.5  
Linguini, rich red wine & tomato sauce, confit cherry tomatoes, Parmesan - ⑤ served without Parmesan

**Hot Smoked Salmon Niçoise** 18  
Hot smoked salmon flakes, soft-boiled St Ewes free-range egg, sun blushed tomatoes, fine green beans, Kalamata olives, baby potatoes, gem lettuce, honey & grain mustard vinaigrette

**8oz West Country Sirloin Steak** 25.5  
Koffmann's thick-cut chips, watercress & Parmesan salad, crispy onions, whipped wild garlic & parsley butter  
*Upgrade to truffle & Parmesan thick-cut chips ⑤ 3.5*

**Fish & Chips** 19.5  
McMullen's beer battered hake, Koffmann's thick-cut chips, crushed peas, homemade tartare sauce, pickled red onions, caramelised lemon

*Perfect with* REN SAUVIGNON BLANC | NEW ZEALAND | 33

**British 6oz Beef Burger** 17.5  
All butter brioche bun, Barber's vintage West Country Cheddar, sticky onions, smoky jam, Bloody Mary burger sauce, Koffmann's thick-cut chips

## DESSERTS

### Nan's Sherry Trifle ⑨

Strawberry jelly, vanilla custard, sponge pieces, whipped sherry cream, toasted almonds

### Rhubarb Oat Crumble ⑧

Devonshire clotted cream ice cream

### Millionaire's Brownie ⑨

All butter shortbread crumb, caramel sauce, brandy snap, Devonshire clotted cream ice cream

### Coconut Panna Cotta ⑧.5

Coconut shavings, mango purée, frozen raspberries

### Orange Crème Brûlée ⑧.5

Candied orange, shortbread biscuits

### Blackcurrant Cheesecake ⑧.5

Toasted pistachio, pistachio ice cream, whipped sherry cream

### Lemon Meringue Alaska ⑨.5

Shortcrust pastry lemon tart, lemon sorbet, torched meringue, blueberry compote

## DIGESTIF

### Espresso Martini 9.5

Absolut vodka, Kahlúa and sugar shaken with espresso coffee

### Negroni 9.5

Bombay Sapphire gin, Campari and Martini Rosso

### Flat White Martini 9.5

Absolut vodka, Baileys and sugar shaken with espresso coffee

## HOT DRINKS

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

### Tea ⑤ ⑥ 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 ⑤ ⑥ 4

### Flat White ⑤ ⑥ 4

### Espresso ⑤ ⑥ 3 | 4

Single | double

### Hot Chocolate ⑤ 4.5

Marshmallows, whipped cream

### Cappuccino ⑤ ⑥ 4.5

### Add a Syrup ⑥ 0.5

### Caffè Latte ⑤ ⑥ 4.5

Hazelnut, vanilla, caramel

SEMI-SKIMMED, OAT ⑥ OR COCONUT ⑥ MILK AVAILABLE

For over 650 years, The Salisbury Arms Hotel has been the 'crown of the town' in Hertford.

A grade II listed building, purchased by the McMullen family in 1891 for the princely sum of £3,500. As a guest in our hotel, you are following in the footsteps of many historical visitors including Oliver Cromwell and 'Black Tom' Fairfax, as well as few resident ghosts!

Our experienced kitchen team handpick a selection of the best British dishes in season for our menu.

We are passionate and proud to be serving sustainable, and seasonal produce where we can.

We serve MSC certified fish and all our steaks are grass-fed in the West Country. They are matured for at least 28 days to ensure that the flavour and texture are at their best.

We hope you enjoy the produce as much as we enjoy sourcing, cooking and serving our seasonal menu.



**SALISBURY**  
ARMS HOTEL

SALISBURYARMSHOTEL.CO.UK  
@SALISBURYHERTFORD

⑤ Suitable for vegetarians. ⑥ 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.