

NON GLUTEN MENU

NIBBLES

Warm Non-Gluten Bread ^{Ve} 5.5
Whipped wild garlic & parsley butter

Sea Salt & Butter Popcorn ^{Ve} 4.5
Maldon sea salt

Marinated Green Olives ^{Ve} 5
Lemon & oregano

Mr Filbert's Salt & Pepper Cashews ^{Ve} 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 ^{Ve} 8.5
Cashew cream, endive salad, chervil oil,
celeriac & Royal Gala apple rémoulade

Celeriac Velouté ^{Ve} 7.5
Poached Bramley apple, parsley oil, toasted
hazelnuts, non-gluten bread

English Burrata ^{Ve} 9.5
Roasted beets, crispy cavolo nero, lemon
zest, red chilli, pecan vinaigrette

Camembert Brûlée ^{Ve} 11
Red chicory & Royal Gala apple salad,
balsamic reduction, non-gluten bread

SIDES

Koffmann's Thick-Cut Chips ^{Ve} 4.5
Maldon sea salt

Truffle & Parmesan Thick-Cut Chips ^{Ve} 5.5
Maldon sea salt

Roasted Hispi Cabbage Caesar 5
Smoked bacon lardons, flat parsley,
Parmesan, Caesar dressing

Buttered Cavolo Nero & Tenderstem
Broccoli ^{Ve} 5

Baby Potatoes & Garden Peas ^{Ve} 5
Roasted spring onions, whipped wild garlic
& parsley butter

Pan-Fried Bubble & Squeak ^{Ve} 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 ^{Ve} 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

Red Chicory & Royal Gala Apple Salad ^{Ve} 14
Radish, Lollo Biondi leaves, sherry vinaigrette, Clawson
Stilton cheese - ^{Ve} 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, red wine jus

Roasted Hispi Cabbage Caesar 15
Pulled corn-fed chicken, smoked bacon lardons, 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

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 ^{Ve} 3.5

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

DESSERTS

Salted Caramel Brownie ^{Ve} 9
Caramel sauce, Devonshire clotted cream ice cream

Coconut Panna Cotta ^{Ve} 8.5
Coconut shavings, mango purée, frozen raspberries

Orange Crème Brûlée ^{Ve} 8.5
Candied orange

Turn over for sandwiches, brunch and hot drinks

SANDWICHES

SERVED MONDAY - SATURDAY 12-6PM

Served on non-gluten bread with black truffle crisps
*Upgrade your black truffle crisps to triple-cooked chips ^{Ve} 2.5
or truffle & Parmesan thick-cut chips ^V 3.5*

Vintage Barber's Cheddar ^V 8.5

Smoky jam, sliced tomato, shredded gem lettuce

Peppered Pastrami 9

Pickled hispi cabbage, cornichons, English mustard
mayonnaise

Pulled Chicken Caesar 9.5

Roasted & shredded hispi cabbage, smoked bacon
lardons, flat parsley, Parmesan, Caesar dressing

Crayfish & Avocado 9.5

Bloody Mary dressing, shredded gem lettuce,
marinated cucumber

Whipped Rosary Goat's Cheese ^V 8.5

Royal Gala apple salad, Lollo Biondi leaves,
pecan vinaigrette

HOT DRINKS

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

Tea ^V ^{Ve} 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 ^V ^{Ve} 4

Espresso ^V ^{Ve} 3 | 4

Single | double

Cappuccino ^V ^{Ve} 4.5

Caffè Latte ^V ^{Ve} 4.5

Flat White ^V ^{Ve} 4

Hot Chocolate ^V 4.5

Marshmallows, whipped
cream

Add a Syrup ^{Ve} 0.5

Hazelnut, vanilla, caramel

SEMI-SKIMMED, OAT ^{Ve} OR COCONUT ^{Ve} MILK AVAILABLE

^V Suitable for vegetarians. ^{Ve} 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. 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.

BRUNCH

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

Hot Smoked Salmon 8.5

Hollandaise sauce, poached free-range egg,
dill oil, non-gluten toast

Toast Toppers

Smashed avocado & poached free-range eggs ^V 10.5

Wild mushroom & truffle ^{Ve} 10

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

Maple-Roasted Banana French Toast ^V 10.5

Non-gluten toast, maple-roasted bananas,
toasted pecans, maple syrup

Maple Bacon French Toast 11.5

Non-gluten toast, maple-glazed smoked
streaky bacon, toasted pecans, maple syrup

Lemon & Blueberry French Toast ^V 11

Non-gluten toast, lemon curd yoghurt, blueberry
compote, toasted seven seeds

The Signature 14

Fried free-range eggs, maple-glazed smoked streaky
bacon, roasted balsamic flat mushrooms, confit plum
tomato, hash brown, baked beans, non-gluten toast &
butter

The Signature Garden ^V 14

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

A LITTLE EXTRA

Maple-glazed streaky bacon, fried, poached or
scrambled egg ^V, grilled halloumi ^V, smashed
avocado ^{Ve}, fried bashed potatoes ^{Ve} *all 2.5 each*

Balsamic flat mushroom ^{Ve}, confit plum tomato ^{Ve},
baked beans ^{Ve}, non-gluten toast & butter ^V *all 2 each*

We are passionate and proud to be serving British,
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