

NON GLUTEN SUNDAY MENU



STARTERS

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

SUNDAY ROASTS

All served with Maris Piper roasted potatoes, roasted heritage carrots, tenderstem broccoli, and roast gravy

West Country Striploin of Beef 22.5

Horseradish crème fraîche, horseradish wafer

British Pork Loin 18.5

Cooked on the bone, roasted Royal Gala apple, apple sauce, salted pork crackling

Roast Corn-Fed Chicken 20

Root vegetable stuffing

Roasted Butternut Squash ^{Ve} 17.5

Root vegetable stuffing

SIDES

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

Maldon sea salt

Barber's Cheddar Cauliflower Cheese ^{Ve} 4.5

Root Vegetable Stuffing ^{Ve} 3

Salted Pork Crackling 4.5

MAINS

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

Roasted Hispi Cabbage Caesar 15

Pulled corn-fed chicken, smoked bacon lardons, flat parsley, Parmesan, Caesar dressing

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

HOT DRINKS

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

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

Espresso ^{Ve} ^{Ve} 3 | 4

Single | double

Cappuccino ^{Ve} ^{Ve} 4.5

Caffè Latte ^{Ve} ^{Ve} 4.5

Flat White ^{Ve} ^{Ve} 4

Hot Chocolate ^{Ve} 4.5

Marshmallows, whipped cream

Add a Syrup ^{Ve} 0.5

Hazelnut, vanilla, caramel

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



SALISBURY ARMS HOTEL

NON-GLUTEN SUNDAY MENU

SALISBURYARMSHOTEL.CO.UK
[@SALISBURYHERTFORD](https://www.instagram.com/SALISBURYHERTFORD)

Ⓥ 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.