The Salisbury Hotel

Traditional English Sunday Roast

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28-day, dry aged Ribeye, cooked with Rosemary Mustard & Horseradish Cream (GF)	£22.75
Slow cooked Old Spot Pork Belly with Crackling & Apple sauce (GF)	£20.00
Corn-fed Chicken served with English Mustard (GF)	£18.00
Spinach, Ricotta, Mushroom & Pumpkin Wellington (Vegetarian)	£17.50
Roasted Jackfruit, seasoned with traditional English Garden Herbs (Vegan)	£17.50

All served with Goosefat Roasties*, Hispi and Cavolo Nero cabbage,

Buttered leafy Carrot, Shallots, Yorkshire Pudding and Veal Jus Gravy*.

Child option (please request your child's preferences with your server)

£10.50

Sides

Cauliflower Cheese Mac and Cheese	NEW RECIPE (Vegetarian) Cooked in our Four Cheese and Leek Mornay Sauce, finished with a Herbed breadcrumb topping	£6.75 £6.00
Extra Roast potatoes (Goosefat or Vegan) (GF)		£4.50
Extra Gravy (Veal Jus or Vegan) (GF)		£1.50
Extra Yorkie		£1.50

Desserts - All desserts are made inhouse

Sticky Toffee Pudding, Butterscotch Sauce & Ice Cream	£6.75
Apple Crumble & Custard	£5.75
Honey Cake with Butterscotch Sauce	£6.50
Vegan Vanilla Ice cream (GF)	£4.50
Sunday Sundae (please check with your server for flavour of the day)	£6.50

(GF) = Gluten Free

To avoid disappointment, we recommend pre-ordering your Sunday Roast.

Email us at salisburykitchen@gmail.com or call 07305 058 039 or 07522 178 883

Delivery available on Just Eat & Uber Eats

To book a table: www.quandoo.co.uk

LARGE GROUPS ARE REQUIRED TO PRE-BOOK AND PRE-ORDER

A 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL

^{*}Vegetarian and Vegan options are accommodated.