

The Salisbury Hotel

Traditional English Sunday Roast

Roasts

28-day, dry aged Ribeye, cooked with Rosemary Mustard & Horseradish Cream (GF)	£23.75
Slow cooked Old Spot Pork Belly with Crackling & Apple sauce (GF)	£21.00
Corn-fed Chicken served with English Mustard (GF)	£19.00
Spinach, Ricotta, Mushroom & Pumpkin Wellington (Vegetarian)	£18.50
Roasted Jackfruit, seasoned with traditional English Garden Herbs (Vegan)	£18.50

All served with Goosefat Roasties, Hispi and Cavolo Nero cabbage,
Buttered leafy Carrot, Shallots, Yorkshire Pudding and Veal Jus Gravy*.*

**Vegetarian and Vegan options are accommodated.*

Child option (please request your child's preferences with your server) £11.50

Sides

Cauliflower Cheese	£7.25
Mac and Cheese NEW RECIPE (Vegetarian) <i>Cooked in our Four Cheese and Leek Mornay Sauce, finished with a Herbed breadcrumb topping</i>	£6.75
Extra Roast potatoes (Goosefat or Vegan) (GF)	£4.75
Extra Gravy (Veal Jus or Vegan) (GF)	£1.75
Extra Yorkie	£1.75

Desserts - *All desserts are made inhouse*

Sticky Toffee Pudding, Butterscotch Sauce & Ice Cream	£7.00
Apple Crumble & Custard	£6.00
Honey Cake with Butterscotch Sauce	£6.75
Vegan Vanilla Ice cream (GF)	£4.75
Sunday Sundae (<i>please check with your server for flavour of the day</i>)	£6.75

(GF) = Gluten Free - Unfortunately our Yorkies cannot be gluten free

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

Email us at salisburykitchen0@gmail.com

or call 07305 058 039 or 07522 178 883

Delivery available on Just Eat

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