The Salisbury Hotel

Traditional English Sunday Roast

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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
<u>Sides</u>	

Cauliflower Cheese	NEW RECIPE (Vegetarian) Cooked in our Four Cheese and	£7.25
Mac and Cheese	Leek Mornay Sauce, finished with a Herbed breadcrumb topping	£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	
Apple Crumble & Custard (GF) - NEW RECIPE	£6.00
Vegan Vanilla Ice cream (GF)	£5.00
Sunday Sundae (please check with your server for flavour of the day)	£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 salisburykitchen@gmail.com

Call 07522 178 883

Delivery available on Just Eat

To book a table: www.dishcult.com

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

A 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL