

The Salisbury

Sunday Lunch
served 12pm-4pm

Starters

- Roast tomato soup, crème fraiche 5.5
- Welsh rarebit, watercress 5.5
- Smoked mackerel pate, toasted sourdough 6.95
- Breaded cod cheeks, aioli 7.5
- Rabbit & smoked chicken terrine, beetroot jam, toasted brioche 8.5
- Dorset crab, quails eggs & watercress salad 8.5

Sunday Roast

- Served with roast potatoes, carrots, parsnips, greens & gravy
- Nut roast, onion gravy 15.5
- Spatchcock poussin 16.95
- Slow roast Blythburgh pork belly, apple & cider sauce 16.95
- Roast Scotch beef sirloin, yorkshire pudding 18.95

Mains

- Grilled goats cheese, red chicory, candied beetroot & hazlenuts 11.95
- Beer battered cod, chips, mushy peas & tartare sauce 13.95
- Quinoa, cherry tomatoes, avocado, toasted pinenuts & pea shoots - topped with grilled chicken breast or salmon fillet 14.95
- Chicken, bacon & leek pie, greens 14.95
- Aged Scotch short rib cheeseburger, chips & coleslaw 14.95
- 600g Chateaubriand* 69

*served with chips, a radish & mixed leaf salad, roast tomatoes and a choice of sauce: peppercorn, red wine jus, horseradish cream

Sides

- Mixed leaf & radish salad 4
- Tomato, shallot & rocket salad 4.5
- Red cabbage & apple coleslaw 4
- Greens 4

- Mash potato 4
- Chips & mayonnaise 4
- Cauliflower cheese 6.5
- Macaroni cheese 7.5

Desserts

- Chocolate tart, sour cherries 6
- Bramley apple crumble, vanilla ice cream 6
- Eton mess 6
- Treacle tart & clotted cream 6
- Ice cream selection 5.5
- British cheese selection, chutney, homemade oatcakes 8.95

Kids

- Mac & cheese 7.5
- Battered cod fingers, chips & peas 7.5
- Roast beef 10.5
- Roast pork belly 10.5

The Government advises that the consumption of raw or undercooked meats, poultry, shellfish or eggs may increase the risk of foodborne illness. We have strict systems in place to ensure that our food is safe to eat. Please ask your server for more information.

A discretionary 12.5% service charge will be added to your bill

Please alert your server if you have any allergies.