



THE SALWEY ARMS

EAT | DRINK | SLEEP | CELEBRATE

NIBBLES

Mixed Olives with Sourdough £3.95

Toasted Sourdough with Garlic & Herbs £3.95

Sourdough with Olive Oil & Balsamic Vinegar £3.95

Toasted Sourdough with Garlic, Herbs & Cheese £4.95

Hummus and Flatbread £3.95

TO START

Homemade Soup of the Day (GF possible) £5.50
served with a warm bread roll

Whipped Goats Cheese (GF) £5.95
served with pickled beetroot, radish and candied walnuts

Thai Style Chicken & Prawn Cake (GF possible) £6.50
on a citrus salad with crispy noodles

Confit Duck Leg and Chorizo (GF) £6.50
served with mixed leaves and a honey mustard dressing

Garlic, Chilli & Coriander Prawns (GF possible) £6.95
served with sourdough bread and lime

A LA CARTE

Pan Roasted Chicken Supreme (GF) £15.95
with spring onion mashed potato, maple glazed carrots and a thyme jus.

Oven Baked Salmon (GF) £15.95
with a pea and lemon risotto

Braised Pork Belly (GF) £14.95
fondant potato, sautéed savoy and bacon with an apple gravy

Pan Seared Venison Haunch (GF) £18.95
with roasted vegetables, garlic herbed potatoes and a redcurrant jus

SALWEY CLASSICS

Homemade Herefordshire Beef Lasagne £12.95
with a fresh leaf salad and garlic sourdough

Ludlow Gold' Battered Fish & Chips (GF possible) £12.95
battered haddock fillets with chunky chips, mushy or garden peas and homemade tartare sauce

Herefordshire Beef Burger (GF possible) £12.95
topped with bacon, melted cheese, relish and beer battered onion ring, served in a brioche bun with baby gem lettuce and sliced tomato.

6oz Minute Steak (GF) £11.95
served with fries, rocket and topped with garlic butter

FROM THE GRILL

All of our grills are served with slow roasted vine cherry tomatoes, portabella mushroom and chunky chips

8oz Sirloin Steak (GF) £19.95
served with peppercorn or blue cheese sauce

The Salwey Mixed Grill £20.95
Ludlow sausage, 4oz steak, 4oz gammon pork steak, black pudding and a fried egg

10oz Gammon Steak (GF) £13.25
served with fried egg or pineapple

All our food is cooked fresh to order so wait times may vary. Thank you for your patience.

VEGETARIAN MAIN COURSES

Beetroot and Falafel Balls £13.95 (GF / Vegan possible)

tossed with roasted vegetables in a tomato and basil sauce topped with parmesan served with garlic sourdough and salad.

Vegetable Coconut Curry £12.95 (GF / Vegan)

served with sticky rice and peas.

Butternut Squash and Goats' Cheese Burger £10.95

served with sweet potato fries and tomato chutney on a pretzel bun with baby gem lettuce and sliced tomato

TO SHARE

Seafood Grazing Board (GF possible) £18.50

Garlic, chilli and coriander prawns, sea salt and peppered squid and breaded whitebait served with chunky chips, side salad, sweet chilli mayo and tartare sauce

Baked Camembert £10.95

served with sweet onion chutney and sourdough bread

SIDE ORDERS

Chunky Chips (GF) £3.00

French Fries (GF) £3.00

Sweet Potato Fries £3.00

Onion Rings £3.00

Mixed Leaf Salad (GF) £3.00

with house dressing

Seasonal Vegetables (GF) £3.00

DESSERTS

Banoffee Pie £6.50

served with salted caramel ice cream

Winter Berry Crème Brûlée £6.50 (GF possible)

with a shortbread biscuit

Chocolate and Orange Cheesecake £6.50 (GF)

served with clotted cream

Trio of Callestick Farm Ice Cream £4.95

choose between vanilla, strawberry, chocolate, salted caramel, honeycomb and mint choc chip

Apple and Ginger Sponge £6.50

served with vanilla ice cream

British Cheeseboard £9.95

Worcestershire Hop, Whittingham Oak Smoked, Shropshire Blue and Somerset Brie served with biscuits, celery, grapes and chutney

Affogato £3.95

Espresso coffee shot with vanilla ice cream

Affogato Liqueur £6.95

espresso coffee shot, vanilla ice cream and liqueur of your choice

Please ask your server for vegan desserts