

DINNER

• *WHILE YOU WAIT* •

Mixed Olives with Fresh Homemade Bread	6.50
Homemade Bread with Olive Oil & Balsamic Vinegar	6.50
Homemade Garlic Bread	6.50
• Add Cheese	1.00
Hummus and Flatbread	6.50
Bread Basket	7.95

• STARTER •

HOMEMADE SOUP OF THE DAY 7.95

SERVED WITH OUR FRESH HOMEMADE BREAD & HOMEMADE BUTTER
(GF POSSIBLE)

TWICE BAKED CHEESE SOUFFLE 9.95

WITH HOMEMADE PICCALILLI (V)

MOULES MARINIERE 11.95

FRESH STEAMED MUSSELS IN A GARLIC, WHITE WINE & PARSLEY SAUCE WITH
TOASTED HOMEMADE BREAD (GF POSSIBLE)

MUSHROOM SCALLOPS 9.95

PAN-FRIED KING OYSTER MUSHROOMS WITH GARLIC BUTTER, SAMPHIRE & BALSAMIC PEARLS
(V/VE/GF Possible)

HOMEMADE SCOTCH EGG 10.95

WITH PICKLED RED CABBAGE AND A CHORIZO SLICE

CRISPY SQUID 10.95

SALT & PEPPER CRISPY SQUID WITH BUTTER BEAN & ROCKET SALAD

• MAIN •

BRAISED LAMB 24.95

FOUR HOUR SLOW-COOKED LEG OF LAMB, BRAISED RED CABBAGE, HERB-INFUSED MASHED POTATO & A RICH LAMB JUS

VENISON PIE 22.95

TENDOR VENISON ENCASED IN A GOLDEN SHORTCRUST PASTRY, SERVED WITH ROASTED CHANTENAY CARROTS, ROAST POTATOES & A RICH GAME JUS

TUSCAN GRILLED SALMON 24.95

GRILLED SALMON FILLET, WILTED SPINACH SAMPHIRE & SUN-BLUSHED TOMATOES, ACCOMPANIED BY A CREAMY LEMON TUSCAN SAUCE AND BABY POTATOES (GF POSSIBLE)

CHICKEN CHASSEUR 21.95

BUTTER ROASTED CHICKEN SUPREME WITH CREAMY MASHED POTATO, HONEY GLAZED PARSNIPS & A RICH CHASSEUR SAUCE (GF POSSIBLE)

HOMEMADE HEREFORDSHIRE BEEF LASAGNE 17.95

WITH A FRESH LEAF SALAD & HOMEMADE GARLIC BREAD

“LUDLOW GOLD” BATTERED FISH & CHIPS 17.95

BATTERED HADDOCK FILLET WITH CHUNKY CHIPS, MUSHY OR GARDEN PEAS AND A HOMEMADE TARTARE SAUCE (GF POSSIBLE)

THE SALWEY, HEREFORDSHIRE BEEF BURGER 17.95

TOPPED WITH SMOKED BACON, MELTED CHEESE, RELISH, BURGER SAUCE SERVED IN A BRIOCHE BUN, WITH GEM LETTUCE, GHERKIN, SLICED TOMATO AND A SIDE OF CHUNKY CHIPS & BEER BATTERED ONION RINGS, (GF POSSIBLE)

• THE GRILL •

10 oz RIBEYE STEAK 38.00

SERVED WITH ROASTED TOMATO AND PORTOBELLO MUSHROOMS, CHUNKY CHIPS AND PEPPERCORN SAUCE OR GARLIC BUTTER (GF)

10 oz GAMMON STEAK 19.95

SERVED WITH ROASTED TOMATO AND PORTOBELLO MUSHROOM, CHUNKY CHIPS WITH EITHER EGG, PINEAPPLE OR BOTH (GF)



THE SALWEY ARMS

HOTEL · RESTAURANT · BAR

• VEGETARIAN/VEGAN •

ROASTED MEDITERRANEAN VEGETABLE & CHICKPEA TAGINE 16.95

AROMATIC ROASTED VEGETABLES, WITH APRICOT & CHICKPEAS, SERVED WITH FRAGRANT WILD RICE AND WARM FLATBREAD (VE & GF POSSIBLE)

ROASTED BUTTERNUT SQUASH, FETA & SUNDRIED TOMATO TART 16.95

SERVED WITH BUTTERED JERSEY ROYALS (V)

WILD MUSHROOM TAGLIETELLE 16.95

GARNISHED WITH TRUFFLE DUST & OIL, SERVED ALONGSIDE HOMEMADE GARLIC BREAD (V/VE/GF)

• SIDE ORDERS •

Chunky Chips (GF)	5.00	French Fries (GF)	5.00
Sweet Potato Fries	6.00	Mash Potato	4.50
Onion Rings	5.00	Seasonal Vegetables (GF)	5.00
Cheesy Chips or Fries	6.00	Mixed Leaf Salad	5.00
Truffle & Parmesan Fries	7.50	with house dressing (GF)	
Curry Sauce & Chips	6.50		

• DESSERT •

CHOCOLATE FONDANT 8.95

WITH A RICH MOLTEN CHOCOLATE CENTRE SERVED WITH WHITE CHOCOLATE ICE CREAM

TRADITIONAL STICKY TOFFEE PUDDING 8.95

WITH BUTTERSCOTCH SAUCE AND SALTED CARAMEL ICE CREAM

BASQUE CHEESECAKE 8.95

SPANISH BAKED CHEESECAKE, CARAMELISED ON THE OUTSIDE AND RICH AND CREAMY WITHIN SERVED WITH A VANILLA BEAN ICE CREAM

WINTERBERRY FRANGIPANE TART 8.95

WITH RASPBERRY RIPPLE ICE CREAM

PEAR TARTE TATIN 8.95

A BUTTERY FLAKEY PUFF PASTRY CRUST FILLED WITH CARAMELIZED PEARS, ACCOMPANIED WITH POURING CREAM

CHEESE BOARD 14.95

SELECTION OF HEREFORDSHIRE CHEESES SERVED WITH A FIG RELISH, CELERY, APPLE, GRAPES & CRACKERS