



THE SALWEY ARMS
HOTEL · RESTAURANT · BAR

DINNER

• *APPETISERS* •

Mixed Olives with Fresh Homemade Bread	5.95
Homemade Bread with Olive Oil & Balsamic Vinegar	5.95
Homemade Garlic Dough Balls	5.95
• Add Cheese	1.00
• Add Parmesan & Truffle	1.00
Hummus and Flatbread	5.95
Bread Basket	7.95



THE SALWEY ARMS

HOTEL · RESTAURANT · BAR

• STARTER •

HOMEMADE SOUP OF THE DAY

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

GRILLED HALLOUMI.

WITH A MANGO, CORN AND CUCUMBER SUCCOTASH, WITH A HONEY
AND GINGER DRESSING (GF/V/VE POSSIBLE)

CHEDDAR FARINETTE

WITH MARINATED, HERITAGE TOMATOES (V)

FILLET OF BEEF CARPACCIO

WITH LILLIPUT CAPERS, PARMESAN SHAVINGS, CRACKED BLACK PEPPER AND TRUFFLE OIL (GF)

SMOKED HADDOCK FISHCAKE

ON A BED OF PETTY POIRE À LA FRANÇAIS, TOPPED WITH A SOFT POACHED EGG

• MAIN •

SLOW ROASTED LAMB

WITH BACON & LEEK MASHED POTATOES, BRAISED RED CABBAGE & LAMB JUS (GF)

CHICKEN INVOLTINI

STUFFED CHICKEN WITH PESTO, GARLIC & CREAM CHEESE, WRAPPED IN PROSCUITTO WITH
BOULANGERE POTATOES, PURPLE SPROUTING BROCCOLI & A ROASTED RED PEPPER SALSA. (GF)

PAN-SEARED COD LOIN

LEEK & POTATO CAKE, SAUTEED CHORIZO, HISPI CABBAGE & SPINACH WITH A
GARLIC & CAPER BEURRE BLANC (GF)

SLOW ROASTED CRISPY PORK BELLY

WITH BUTTERNUT SQUASH PURE, BABY LEEKS, BLACK PUDDING AND A SMOKED
BACON CROQUETTE WITH AN APPLE & SAGE JUS (GF POSSIBLE)

HOMEMADE HEREFORDSHIRE BEEF LASAGNE

WITH A FRESH LEAF SALAD & HOMEMADE GARLIC BREAD (GF POSSIBLE)

“LUDLOW GOLD” BATTERED FISH & CHIPS

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

THE SALWEY, HEREFORDSHIRE BEEF BURGER

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 SALWEY ARMS

HOTEL · RESTAURANT · BAR

• THE GRILL •

100z RIBEYE STEAK

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

100z GAMMON STEAK

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

• VEGETARIAN/VEGAN •

MIXED BEAN & SPICED LENTIL CHILLI

WITH FRESH GUACAMOLE, BRAISED WILD RICE AND HOMEMADE GARLIC BREAD (V & GF POSSIBLE)

BAKED WHOLE ONION

STUFFED WITH A MUSHROOM, COURGETTE AND PARMESAN CRUMB SIDED WITH CHARD COURGETTES, POTATO FRITTER, AND A WHITE WINE SAUCE

• 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)	

• DESSERT •

LEMON MERINGUE PIE

WITH FRESH STRAWBERRIES AND LEMON SWIRL ICE CREAM

BLUEBERRY & ELDERFLOWER TART

WITH CORNWALL BLUEBERRY ICE CREAM

LEMON & GINGER STEAMED PUDDING

WITH LEMON & GINGER SYRUP AND HOMEMADE CUSTARD

WHITE CHOCOLATE AND RASPBERRY CRÈME BRÛLÉE

SERVED WITH OUR HOMEMADE GARIBALDI BISCUIT (GF POSSIBLE)

BANOFFEE CHEESECAKE

WITH AN OATY BISCUIT BASE AND BANANA BUTTERSCOTCH ICE CREAM

CHEESE BOARD

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

PLEASE SPEAK TO A MEMBER OF STAFF FOR OUR GLUTEN FREE OR VEGAN DESSERTS