

• **STARTER** •

HOMEMADE SOUP OF THE DAY 6.95

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

GRILLED HALLOUMI. 8.95

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

CHEDDAR FARINETTE 8.95

WITH MARINATED, HERITAGE TOMATOES (V)

FILLET OF BEEF CARPACCIO 14.95

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

SMOKED HADDOCK FISHCAKE 10.95

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

• **MAIN** •

SLOW ROASTED LAMB 23.95

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

CHICKEN INVOLTINI 21.95

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 24.95

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

SLOW ROASTED CRISPY PORK BELLY 21.95

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

HOMEMADE HEREFORDSHIRE BEEF LASAGNE 16.95

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

“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 SALWEY ARMS

HOTEL · RESTAURANT · BAR

• THE GRILL •

10oz RIBEYE STEAK 36.00

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

10oz GAMMON STEAK 18.95

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

• VEGETARIAN/VEGAN •

MIXED BEAN & SPICED LENTIL CHILLI 16.95

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

BAKED WHOLE ONION 16.95

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 8.50

WITH FRESH STRAWBERRIES AND LEMON SWIRL ICE CREAM

BLUEBERRY & ELDERFLOWER TART 8.50

WITH CORNWALL BLUEBERRY ICE CREAM

LEMON & GINGER STEAMED PUDDING 8.50

WITH LEMON & GINGER SYRUP AND HOMEMADE CUSTARD

WHITE CHOCOLATE AND RASPBERRY CRÈME BRÛLÉE 8.50

SERVED WITH OUR HOMEMADE GARIBALDI BISCUIT (GF POSSIBLE)

BANOFFEE CHEESECAKE 8.50

WITH AN OATY BISCUIT BASE AND BANANA BUTTERSCOTCH ICE CREAM

CHEESE BOARD 14.95

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