

Sandwiches (all served with fries)	
Croque Madame Royal (NGO) oak smoked salmon, topped with cheese and onion fondue, soft poached egg	£14.00
Open Chicken Club (NGO) with lettuce, bacon, tomato, soft poached egg,	£12.00
Hand-picked White Crab (NGO) lemon mayonnaise, tomato, lettuce	£16.00
New Yorker (NGO) pastrami, Swiss cheese, sauerkraut, pickles, mustard	£12.00
Open Beef Tomato Melt (V, VEO, NGO) tomato, pesto, Laverstoke mozzarella, rocket, olives	£12.00
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Tasty Bites £6.00 each or 3 for £15.00	
Wild Boar Pasty , burnt apple purée Whitebait , tartare sauce Cumin Spiced Humus , sourdough (V, VE) Padron Peppers , chillies, garlic (V, VE) Chalk Stream Trout Croquette , katsu sauce	
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Sharing boards	
Vegetarian Allotment (V, VE, NGO) olives, balsamic pickled onions, roasted peppers, artichokes, cumin spiced hummus, marinated aubergine, padron peppers, sourdough	£22.00
Surf Board handpicked white crab meat, tiger prawns, whitebait, trout, sweet pickled cockles, tartar sauce, black garlic mayonnaise, sourdough	£24.00
Turf Board (NGO) Dorset charcuterie, wild boar pasties, pickles, Tunworth cheese, sourdough	£24.00
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Starters	
Homemade Bread & Butter Board (NGO) whipped goats cheese salad	£ 6.00
Roasted, Pickled Isle of White Beetroot (NG) whipped goats cheese salad	£ 8.00
Pan Seared Orkney Scallops (NG) chorizo pea purée	£14.00
Cured Duck Ham (NG) homemade sauerkraut, sour cherry molasses	£ 9.00
Beef Blade Ravioli salt baked celeriac purée, red wine sauce, horseradish	£ 9.00
Homemade Soup of the Day (NGO) artisan bread & butter	£ 8.00



Main Course

Chicken Kyiv Dauphine potato, wilted greens, wild mushroom sauce	£20.00
Pan Roasted Sea Bass (NGO) gnocchi, samphire, scallop roe sauce	£22.00
Lobster Macaroni native lobster, thermidor sauce, sea herbs	£29.00
Confit Duck Leg (NG) Jersey royal potatoes, green beans, sour cherry molasses jus	£22.00
28-day Aged Beef (NG) charred gem, caramelised onion, cauliflower puree	£24.00
Aged Brisket & Bone Marrow Burger (NGO) pancetta, smoked applewood relish, lettuce, tomato pickle, brioche bun, skin on fries	£14.00
Fillet of Local Fish in Beer Batter Triple cooked chips, mushy peas, tartare sauce, katsu sauce	£18.00
Plant Based Burger (VE, NGO) smashed avocado, vegan cheese, lettuce, tomato pickles, brioche bun	£14.00
Roasted Gnocchi (NGO) confit garlic new forest mushrooms, Isle of Wight blue watercress	£18.00

(v) vegetarian • (veo) vegan option available
(ng) non gluten • (ngo) non gluten option available.

We cannot guarantee our dishes are allergen free and dish descriptions do not include all ingredients used in the recipes.

For specific calorie, allergy and dietary information please speak to your server. Adults need around 2000 calories a day. Dishes with fish may contain bones and some olives contain stones. Items on this menu are subject to change and availability.

From the grill (all served with cherry tomatoes, rocket salad, a choice of sauce and choice of side)	
28-days Aged Rib-Eye Steak	£20.00
28- days Aged Fillet of Beef	£30.00
Grilled Local Fish of The Day , lemon & garlic samphire	£ poa

All come with a choice of sauce Peppercorn, Red Wine, Lemon Hollandaise or Béarnaise (All NG)	
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Sides	
Skin on fries (NG, V, VE)	£ 5.00
Seasonal greens with lemon & garlic dressing (NG, V, VE)	£ 5.00
Parmesan truffle fries	£ 6.00
Smoked bacon and maple carrots (NG)	£ 5.00
New potatoes (NG, V, VE)	£ 5.00
House salad (NG, V, VE)	£ 5.00

Desserts	
Warm Rice Pudding (NG, V,) milk, jam, apple compote	£ 8.00
Dark Chocolate Tart (V) cherry compote, salt pistachio ice cream, cocoa nib tuile	£ 8.00
Vanilla Crème Brûlée (V) warm chocolate chip cookie	£ 8.00
Pineapple Carpaccio (V) chili, basil syrup, raspberry sorbet	£ 8.00
Selection of English Cheeses (NGO, V) chutney, compressed apple, biscuits	£14.00

Please let your server know if you have an allergy or intolerance to any food. We use a wide range of ingredients in our kitchen therefore we cannot guarantee the absence of allergens in our food due to the risk of cross contamination. We have a guidance document available upon request with a comprehensive list of dishes / food and drinks available throughout the hotel which highlights 14 key allergens if present.

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WHITE WINE				
	Country	Bottle	Glass 175ml	Glass 250ml
Viña Elena Airen Pale straw colour with elegantly fruity aromas and a crisp hint of citrus on the palate.				
	Spain	£25.00	£5.90	£8.50
Central Monte Chardonnay Wonderful aromas of citrus fruit and peach that transfer to a mouth-watering apple and honey, fresh & lively.				
	Chile	£26.00	£6.00	£9.50
Inkosi Chenin Blanc Off-dry, bursting with citrus and pineapple aromas. well balanced and refreshing clean finish.				
	South Africa	£26.50		
Pinot Grigio Primi Soli Dry, crisp and fruit with a wonderful hint of lemon.				
	Italy	£29.00	£7.25	£10.50
Seewinkel Grüner Veltliner A refreshing, well-balanced and delicate wine. Floral and white stone fruit aromas, interwoven with hints of citrus and white pepper.				
	Austria	£30.00	£7.50	£10.90
Long White Cloud Sauvignon Blanc Our deliciously crisp and fresh Marlborough Sauvignon Blanc from New Zealand shows wonderful green citrus notes alongside ripe stone-fruit flavours.				
	New Zealand	£39.00		
Gavi Di Gavi DOCG La Soraia Intense aroma, fruity with floral persistence.				
	Italy	£43.00		
Entreflores Albarino Elegant, very rich palate, fleshy and well structured. Fresh and acidic mid-palate highlights subtle varietal character, enhanced by some fruit notes. Fresh and intense finish.				
	Spain	£45.00		
Chablis Domaine Dupré (Vegan) A fine elegant nose, a beautiful minerality and citrus notes. The palate is precise with a lingering finish.				
	France	£59.00		
Domaine Raffaitin-Planchon Sancerre Domaine Raffaitin-Planchon is a small property of only 15 acres in the heart of Sancerre. This wine has typical falvours of citrus and gooseberry with a fabulous mineral crispness. An ideal match for shellfish.				
	France	£69.00		
Healy & Gray Chardonnay A wine of pale gold colour and a fruity nose with hints of tropical fruit flavours. Rich in style with a long lasting finish.				
	Australia	£75.00		

RED WINE				
	Country	Bottle	Glass 175ml	Glass 250ml
Viña Elena Tempranillo Dark cherry red in colour with aromas of red berries and a soft fruit character on the palate.				
	Spain	£25.00	£5.90	£8.50
Luna Azul Merlot This attractive Merlot displays varietal aromas of cassis and liquorice. The palate is fleshy and mouth filling with flavours of plum, sweet spice and a hint of chocolate.				
	Chile	£26.00	£6.00	£9.00
Cramele Recas Pinot Noir Complex aromas of black cherry, raspberry and cinnamon. Medium bodied with dried fruit notes that combine with fresh red berries and sweet spice on the palate.				
	Romania	£28.00	£6.70	£10.25
Club De Campo Malbec Beautiful ruby colour with aromas of redcurrants, cherries, plums and hint of spice. A fresh and fruity wine.				
	Argentina	£29.00		
Fat Barrel Cabernet Sauvignon Shiraz An enticing bouquet of cassis and blackberry together with sweet spice and vanilla. It has dense black fruit flavours of blackberry and blackcurrant, with cedar notes and a great tannic structure.				
	South Africa	£30.00	£7.50	£10.90
Viña Cerrada Crianza D.O.Ca, Rioja Striking plum above other various red berries, classic vanilla with a touch of pepper, kicking at the end. medium body making justice to its ageing and good finish.				
	Spain	£40.00		
Napa Cellars Merlot Classic Napa Valley Merlot. Fruit from the cooler callstoga region. Deep ruby colour with a nose of red cherry and chocolate, the palate offers black cherry and plum flavours				
	USA	£67.00		
Chateaneuf du Pape, Chateau Beauchene A flagship wine with a firm structure and full, rich flavours and harmonious tannins. 65% Grenache, 25% Syrah and 10% Mourvedre.				
	France	£75.00		
Barolo DOCG, Manfredi The Barolo wine of ancient and noble origins, is aged in Slovenian oak barrels and it turns intensely ruby red with a rich bouquet.				
	Italy	£89.00		
Chateau Paveil de Luze, Margaux A soft and alluring style, both spicy and perfumed on the nose and opulent on the palate. This is a classic elegant Margaux wine with great finesse and character, with redcurrant flavours and a soft silky finish.				
	France	£95.00		

ROSÉ WINE				
	Country	Bottle	Glass 175ml	Glass 250ml
Viña Elena Tempranillo Rosé Beautifully raspberry pink colour with aromas of rose and violet. Dry to taste with a fruity finish.				
	Spain	£25.00	£5.90	£8.50
Quinson Provence Rosé A dreamy soft pink colour. Elegant and fine flavoured red berries with a hint of spice. Lots of finesse, a truly delightful wine.				
	France	£37.00		
DESSERT WINE				
	Country	Bottle	Glass 125ml	
Torres Floralis Moscatel Made in the same style as classic Southern French sweet wines, there are trademark Moscatel aromas of orange blossom, Turkish delight and honeyed fruit. The palate has delicious spicy notes of tobacco leaf and clove. Indulgently sweet but with a long and fresh finish.				
	France	£36.00	£8.00	
Chateau Les Mingets Sauternes A concentrated, luscious dessert wine showing intense flavours of caramelized fruits, pear, melon and almond, rounded and balanced by good acidity.				
	Spain	£42.00	£9.00	
SPARKLING WINE				
Prosecco, Famiglia Botter D.O.C Extra Dry Delicious floral and delicate flavours, with a fine mousse.				
	Italy	£32.00	£7.50	
Bluestone Premier Cuvée Citrus and green fruit on the first approach; Lemon, crunchy granny smith apples and hints of lime. Evolving into stone fruit notes of apricot. Finishes with lovely hints of toast and honey.				
	Wiltshire	£60.00	£12.00	
Bluestone Rosé Cuvée Citrus & delicate crisp red fruit; cranberry, raspberry & wild strawberry. Finishes with a subtle and interesting savoury note comprising of toasted nuts and fresh bread.				
	Wiltshire	£60.00	£12.00	
CHAMPAGNE				
Charles Joubert Spécial Réserve Brut Champagne NV This champagne is a subtle blend of the three Champagne grape varieties, is aged for a long period in our deep chalk cellars in Epernay. It offers red fruit aromas and toastiness on the nose, while on the palate freshness and roundness complement one another.				
	France	£89.00		
Veuve Cliquot Brut A world famous Champagne, rich and creamy in style, with an explosion of citrus fruit and a delightful yeasty toastiness.				
	France	£105.00		
Cuvee Rosé Laurent-Perrier This iconic rose Champagne has great depth and freshness with hints of fresh strawberries, raspberries and wild cherries.				
	France	£130.00		
Ruinart Blanc de Blanc Unmistakable elegance of Chardonnay, subtle fruit, fresh salinity and mineral notes underpinned by a richness of sweet hazelnut and toasty brioche.				
	France	£155.00		