



HALL & WOODHOUSE
THE NEW INN
SALISBURY

SUNDAY MENU

APPETISERS

Leek & Potato Soup £8
warm artisan ciabatta & salted butter (gfo)

Caeser Salad £8
Cos, Parmesan, croutons, Caeser dressing (v)
+ Add Chicken £3

Homemade Pork Scotch Egg £8
red onion chutney & balsamic dressed mixed leaf

Homemade Chicken Liver Parfait £8
red onion chutney & warm ciabatta (gfo)

SHARERS

Baked Camembert Sharer £18
garlic & rosemary, red onion chutney, balsamic dressed mixed leaf, warm artisan ciabatta & homemade focaccia (gfo)

Trio of Cheese Ploughman's £25
Taw Valley Cheddar, somerset Brie & Stilton, grapes, apple, balsamic dressed mixed leaf, pickled onions & gherkins, warm artisan ciabatta & homemade focaccia, homemade red onion chutney & salted Wiltshire butter (v)

Charcuterie Board £30
selection of cured meats, Taw Valley Cheddar & Applewood Smoked Cheddar, marinated mixed olives, grapes, pickled onions & gherkins, mixed leaf, warm ciabatta & homemade focaccia, red onion chutney & salted butter

MAIN COURSES

Roasted Striploin of Beef Ciabatta £12
roasted potatoes & a rich red wine jus (gfo)

Caeser Salad £14
Cos lettuce, Parmesan, garlic & herb croutons
& Caeser dressing (v)
+ Add Chicken £3

Cornish Ploughman's (vg) £15
Cornish Pasty with vegan mince, smoked applewood cheddar, apple cider chutney,
warm artisan bread & salted butter (vg)

**Sun-Dried Tomato, Caramelised Red Onion
& Brie Quiche £16**
buttered new potatoes & balsamic dressed mixed leaf

6oz Aberdeen Angus Brisket Burger £17
in a brioche bun, with smoked bacon & Taw Valley Cheddar, onion rings, seasoned fries, tomato relish, gherkin, homemade coleslaw & balsamic dressed mixed leaf (gfo)

Pan-Fried Fillet of Seabass £20
chorizo beurre-noisette, sauteed new potatoes
& seasonal greens (gf)

SUNDAY ROAST

garlic & rosemary roasted potatoes, parsnip, pork & herb stuffing, cauliflower cheese, seasonal vegetables, Yorkshire pudding, root vegetable puree & our rich red wine jus, made from scratch with a 5 day beef stock.

Cider Braised Wiltshire Pork Belly £18

New Forest Chicken Supreme £19

Slow Roasted New Forest Striploin of Beef £19

Mixed Roast £25

Chicken, Pork Belly & Striploin of Beef

Rump of Lamb £22

Homemade Nut Roast (v, vgo) £16

SIDES

Seasonal Greens £5.50

Cauliflower Cheese £3.50

Seasoned Fries £4.50

Cheesy Fries £6

Homemade Coleslaw £3.50

gf(o) - gluten free(option), v(o) - vegetarian(option), vg(o) - vegan(option).

IF YOU REQUIRE ANY INFORMATION REGARDING THE PRESENCE OF ALLERGENS, PLEASE SPEAK TO A MEMBER OF STAFF