## INTRODUCTION / @ THE BAR

Scotch Egg - with Smokey Mustard Mayo [Su/C/Lu/M/Mu] 7<br>Squid - Salt \& Pepper Squid with Tartar Sauce [Su/Lu/M/Mu] 6.5<br>Chips- Garlic and herb or plain, fries/chips [GF/V/Su] 4.5<br>Mac - Roam Mac n Cheese, Crispy onions \& Frickles [V/Su/Lu/M/Mu] 6<br>Camembert - Flame baked with fresh Baguette [V/Su/C/Lu/M] 9<br>Soup - Soup of the day [please ask your server for allergens] 6<br>Pork - Pork Belly Bites served with Roams BBQ Glaze [GF/Su/C/Lu/M] 6.5

## FEAST

Smoked pork belly - fried greens - apple compote - celeriac remoulade - cider sauce [GF/Su/C/Lu/M] 17.5

Braised feather blade of beef - creamy mash - glazed heritage carrots - red wine sauce [GF/Su/C/Lu/M/Mu] 17.5
flame grilled lamb rump - madeira sauce - fondant potatoes - sautéed green beans [GF/Su/C/Lu/M] 21.5

Boot Burger with Fries - 2 smash patties, smoked cheddar, chimichurri, sweet mustard [Su/C/M/Mu] 15.5

Cider battered hake fillet - triple cooked chunky chips - tartar - smashed peas - lemon [Su/Lu/M/Mu] 15.5

Sweet potato Cajun spiced roulade - glazed heritage carrots - vegan red wine sauce [V/Su/C/Lu/M] 12.5

Vegan Gnocchi - wood fired tomato sauce - wild mushrooms [V/Vg/Su/C/Lu] 14.5

Handmade pie of the day, creamy mash, fried greens [Su/C/Lu/M/Mu/E]
16.5

Venison (from Druids Estate) - braised chicory - chargrilled aubergine - creamed potatoes - game and thyme gravy [GF/Su/M]
20.5

Venison Cobbler - crusty bread for dunking [Su/C/Lu/M]
10
Ham hock - duck egg - triple cooked chunky chips [GF/Su/C/Lu/M/Mu/E]
16.5

Chicken Forrestier - mushroom fricassee - fondant potatoes - wild mushroom sauce [GF/Su/C/Lu/M] 17.5

Bavette Steak, Classic steak \& Frites [GF/M]
12.5

## ON THE SIDE

Chilli fried greens [GF/V/Vg]- 3
Mac $n$ Cheese \& crispy onions [V/Su/C/Lu/M/Mu] 4.5 Garlic roasted smash potato with chive [GF/V/Su/M] 4.5 Smoked Salt, Garlic and herb or plain, chips/fries [V/Su]- $\mathbf{4 . 5}$

