



Starters

All Starters can be served as a Main Course

Steamed British Mussels in a Bacon and White Wine sauce with Barra Gallega Bread [Sh/E/M/G/Su]

9 / 18

Wild Mushroom Bruschetta with Wild Rocket and Cherry Tomatoes [G/Mu/M]

7.50 / 15

Summer Leaf Salad with Lemon & Thyme Chicken, English Strawberries and a Light French Lemon Dressing [Mu/Su]

8.45 / 16.90

Pub Classics

Boot Burger with Baby Gem Lettuce, Monterey Jack Cheese, Tomato & Gherkins served with Fries and Salad [G/Su/M/Mu]

16.75

Cider Battered Hake with Chunky Chips, Petit Pois, Homemade Tartare and Lemon [G/F/E/Su]

17.75

Steak Frites - Bavette Steak, Fries, Garlic & Herb Butter, Vine Tomatoes & Rosemary [M]

16.95

Halloumi Burger - with Baby Gem Lettuce, Sliced Tomatoes, Gherkins, Fries and a Lemon & Lime Mayo [V/G/M/Su]

15.50

Red Onion & Goats Cheese Tart - with Fries and a Summer Salad [V/M/Su]

15.25

Glorious Macaroni Cheese - with Crispy Onions and Garlic Bread [V/G/E/M/Su]

14.95

Lunch Main Course

Homemade Chicken Kiev served with Fries and a Summer Side Salad [G/Su/M/E]

16.95

House Glazed Thick Cut Gammon served with Fried Duck Egg, Pineapple, Peas and Chunky Chips [E/M]

17.45

The Boot Inn Summer Ploughman's served with Mature Cheddar or Wiltshire Ham (or Both!) [V/G/Su/C/E/M]

15.50

Chicken BLT on Thick Cut Bloomer with Fries and a Side Salad [G/Su/E]

14.50

Roast Beef Focaccia with Melted Monterey Jack Cheese and Salad [G/E/M]

14.75

Cider Battered Fish Finger Baguette with Homemade Tartare Sauce, Side Salad and Fries [G/F/E/Su]

14.50

Allergens

V – Vegetarian | Vg – Vegan | GF – GF Available | G – Gluten | N – Nuts | Su – Sulphites | Cr – Crustaceans | SF – Shellfish (Including Molluscs)
F – Fish | E – Egg | C – Celery | Lu – Lupin | M – Milk | S – Soya | Ses – Sesame | Mu – Mustard

We hope you love it here as much as we do! A discretionary 10% service charge will be applied to your bill.
Please ask your server if you would like this removed.

Bar Snacks & Extras

- BBQ Chicken Wings** glazed with our own BBQ and Burnt Orange sauce [Su] **7.95**
Squid Salt & Pepper Squid with Tartare Sauce & Lemon [Sh/Su/E] **8.15**
Wiltshire Pork & Apple Sausage Roll with Brown Sauce [G/E/M] **6.95**
Chips Triple Cooked Chunkies/Fries – (Plain, Parmesan or Garlic and Herb) **5.50**
Seasonal Vegetable / Salad/ Harissa Baked Veg **4.50**

Little Boots



- Boot Burger with Fries and Salad [Mu/M]
Fish and Chips with French Fries [G/F]
Macaroni Cheese [V/G/Su/M/Mu]
8

- Selection of New Forest Ice Cream [V/M]
Chocolate Brownie with Ice cream [V/E/M]
3.50



roam

A Spoon Full of Sugar

Sticky

- Traditional Pecan Pie with caramel sauce and Double Cream [V/N/Su/M] **8**

Citrusy

- Tart au Citron with Chantilly Cream [V/G/E/M] **8**

Creamy

- Boot Eton Mess with Lemon and Raspberry Coulis & Fresh Raspberries [V/E/M/Su] **8**

Chocolatey

- Hot Chocolate Fondant with Vanilla Ice Cream [V/G/M/Su] **8**

Chilly

- Selection of New Forest ice creams and sorbet [V/M] **6**

Affogato

- Vanilla Ice Cream with a shot of Espresso [V/M] **5.5**

Cheesy

- 'British' cheese board, sourced from around the British Isles and served with house chutney and water biscuits [V/G/Su/C/M] **10**

Sundays @ The Boot!

Sundays are about Family @ The Boot Inn; both those related and the ones we choose, it is all about being together.

Roast

- Beef, Pork, Vegetarian, Game, Chicken, Lamb, or Fish.
(if you can't choose, why not have a feast with a bit of everything on it!)
(£14.50-£24.95)

All dishes will be served with roast potatoes, seasonally prepared vegetables, suet pudding, Yorkshire puddings (even if you don't have beef!!!) and lashings of gravy
(Please ask for more details)

