

Menu@



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

Main Course

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

Dinner Specials

Roast Chicken with Fricassee of Wild Mushrooms, Fondant Potatoes, Green Beans and a Lemon & Thyme Gravy [C/M/Mu]

18.50

Pan Seared Lamb Rump with Fresh Herbs, Braised Green Beans, Dauphinoise Potatoes and a Redcurrant Gravy [M/Mu/Su]

21.50

Thyme roasted Cod Loin with British Mussels in a White Wine Sauce, Cornish New Potatoes and Tenderstem Broccoli

[Sh/F/M/Mu/Su]

21.50

Harissa Roasted Rainbow Vegetables on a warmed Flatbread with Whipped Feta & Buttered Hispi Cabbage [V/G]

15.25

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 [C/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 or use the QR code to book!)

