

THE BOOT INN

NIBBLES

BREAD AND NDJUA BUTTER £6

*Fresh Focaccia, Housemade Butter
Infused with Nduja Sausage.*

PADRON PEPPERS GF V VE £7

*Blistered Green Peppers, Smoked Paprika,
Salt & Lemon Juice.*

HOT CRISPS GF V VE £4

*House-Made Potato Crisps, Fried until
Golden Dusted with Paprika Salt.*

FOR THE TABLE

HERITAGE RARE ROAST BEEF GF £12

*Thinly Sliced Roast Beef, Creamed Horseradish,
Rocket, Candied Walnuts & an Aged Balsamic Drizzle.*

BAKED CAMEMBERT V £16

*Normandy Baked Camembert, Rosemary,
Honey & Toasted House Focaccia.*

THE BOOT MEZZE BOARD £MP

Ask Our Staff For Chef's Latest Selection.

SMALL PLATES

3 Small Plates for £21

CHORIZO GF V VE £7.5

*Chorizo Pan Fried in Olive Oil, White
Wine, Onions & Chillies.*

MOZZARELLA STICKS V £7.5

*Panko Crusted Mozzarella with a Gooney
Centre & Marinara Dipping sauce.*

KOREAN CHICKEN BITES £9

*House Breaded Chicken Chunks, Korean
BBQ Sauce, Spring Onions & Chillies.*

HOUSE CROQUETTES £9.5

*Chicken & Chorizo Croquettes & Garlic
Aioli.*

CORN RIBS V VE £7

*Seasoned Corn Ribs, Paprika Butter &
Lime Juice.*

MONKFISH SCAMPI £10

*Crispy Coated Monkfish Cheeks, House
Tartar Sauce & Lemon.*

CALAMARI £9

*Crispy Fried Calamari, Bloody Mary Ketchup
& Lemon.*

STARTERS

CRISPY LAMB SALAD GF £12

*Lightly Spiced Lamb Fritters, Lettuce, Mint, Red
Onion, Tomatoes, Peppers & Yougurt Dressing.*

HUMMUS V VE £9.5

*Smoked Harrisa Hummus, Crispy Chickpeas,
Spring Onion & House Focaccia*

NDUJA KING PRAWNS GFA £14

*King Prawns, Nduja, Garlic & Chilli Oil Served
on House Focaccia.*

GOATS CHEESE TARTE TATIN V £12

*Light Pasrty, Baked Beetroot, Carmelised
Onion & Freshly Whipped Goats Cheese.*

MUSSELS GF £12

*Fresh Mussels Steamed in a Shallot,
White Wine & Garlic Sauce.*

CHICKEN LIVER PARFAIT GFA £9

*Chicken Liver Parfait Topped with Clarified
Butter, Hugue's Chutney & House Focaccia.*

Please Make Our Staff Aware of Any Allergens

VA- Vegetarian available V - Vegetarian VE - Vegan GF - Gluten Free GFA - Gluten Free Available

ROASTS

All our roast are served with roast potatoes, seasonal vegetables,
chefs gravy and of course Yorkshire pudding

WAGYU TOPSIDE	GFA	£21
HALF ROAST CHICKEN	GFA	£20
GAMMON HAM	GFA	£19
BARBECUED CELERIAC	V VE	£17
TRIO OF MEATS	GFA	£26
SHARING ROAST	GFA	£46

MAIN DISHES

FISH AND CHIPS	£18	STONE BASS	GF	£27	
Ale Battered Haddock, House Thick Cut Chips, Burnt Lemon, Peas & House Tartar.		Pan Fried Stone Bass, Roasted Potatoes, Charred Leek, Onion Puree Finished with Salsa Verde.			
RIBEYE STEAK	GF	£31	POSH KEBABS	GFA	£19
28 Day Aged 10oz Ribeye, Triple Cooked Chips, Grilled Tomato, Riscoff Onion & Cafe De Paris Butter.		Marinated Lamb Skewers, Onions, Peppers, Potatoes, Cous Cous, Mint, Chillies & Tzatziki.			
CLASSIC CAESAR SALAD	GFA V	£13.5	RACK OF LAMB		£29
Romaine Lettuce, Parmesan, Croutons, House Caesar Dressing. add Chicken £5 add Salmon £6		Herb Crusted Rack of Lamb, Crispy Lamb Croquette, Dauphinoise, Minted Pea Purée, Asparagus & lamb Jus.			
WILD MUSHROOM GNOCCHI	V VEA	£17	SEAFOOD PASTA		£24
Gnocchi, Oven Roasted Heritage Tomatoes, Garlic, Wild Mushrooms, Olive Oil & a Parmesan Crisp.		Salmon, Mussels & King Prawns, Garlic, White Wine and Tomato Sauce, Linguini, Parmesan & Basil.			

BURGERS

All Burgers Are Served in Potato Buns and
with Fries.

STEAK BURGER	GFA	£17.5	LAMB BURGER	£21
Dry Aged Steak Mince, Lettuce, Pickles, Tomato, Onions & House Sauce.		add Bacon £2.5	Juicy Lamb Burger, Crispy Fried Feta, Minted Yougurt, Caramelised Onions & Onion Ring.	
VEGAN BURGER OF THE WEEK	V VE	£17	CHICKEN PARMO BURGER	GFA £17.5
Please see our specials board for our vegan burger of the week			House Fried Chicken, Marinara Sauce, Mozzarella & Pepperoni.	

SIDES

CAULIFLOWER CHEESE	V	£5	PIGS IN BLANKETS	GFA	£5
STUFFING		£5	YORKSHIRE PUDDING		£2
ONION RINGS		£5	TRIPLE COOKED CHIPS		£5.5
SEASONAL VEGETABLES		£5	MASHED POTATOES		£5
FRENCH FRIES		£5	HOUSE SLAW		£4.5
SWEET POTATO FRIES		£5	DRESSED SIDE SALAD		£5

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