

## SNACKS

**STICKY GLAZED SAUSAGE BITES** - TOSSED IN HONEY, GRAIN MUSTARD, THYME. **£7 GFA**  
**BATTERED HALLOUMI FRIES** W/SOUR CREAM, SWEET CHILLI. SPRING ONIONS **£7.5V GFA**  
**CHICKEN LOLLIPOP PIE** W/ GRAVY. - **£7.5**  
**STUFFING COATED CHICKEN TENDERS** W/ GRAVY MAYO - **£8.5**  
**CURRIED FISH BITES** W/ CURRY MAYO. - **£8 GFA**  
**HOUSEMADE TOTILLA CHIPS** SERVED HOT W/ PAPRIKA SALT. - **£4. VE**  
**CRISPY LAMB BON BONS** - W/ MINTED MAYO. - **£8**  
**PORK CRACKLING BUTTER & HOT SOURDOUGH LOAF.** - **£5**  
**MARINATED OLIVES** - **£4.5 VE GF**  
**DAUPHINOISE STICKS** FRIED AND COVERED W/ PARMESAN. - **£7. V**

## STARTERS

### **BLACK PUDDING SCOTCH EGG - £10**

- A HEARTY TWIST ON A CLASSIC - SAUSAGE MEAT & BLACK PUDDING ENCASED IN PANKO BREADCRUMBS, SERVED WITH A GUINNESS KETCHUP.

### **COQUILLE ST JACQUES - £13**

- TENDER HAND-DIVED SCALLOPS BAKED IN A VELVETY WHITE WINE CREAM SAUCE, FINISHED WITH A GOLDEN CRUST - AN ELEGANT FRENCH FAVOURITE.

### **WILD MUSHROOM ON TOAST - £11 VE**

- GARLIC AND WHITE WINE-SAUTÉED WILD MUSHROOMS PILED HIGH ON TOASTED HOUSE-MADE FOCACCIA FINISHED WITH TRUFFLE OIL.

### **THE BOOT FRENCH ONION SOUP - £10. GFA**

- SLOW-CARAMELISED ONIONS IN A RICH BEEF BROTH, TOPPED WITH CROUTONS AND LASHINGS OF BUBBLING CHEESE.

### **CHICKEN LIVER PARFAIT - £9.5. GFA**

- SMOOTH CHICKEN LIVER PARFAIT PAIRED WITH SWEET FIG JAM, SERVED ALONGSIDE TOASTED SOURDOUGH BATONS AND SALTED BUTTER.

### **CARAMELISED ONION & GOAT'S CHEESE TART £9 V**

- FLAKY FILO PASTRY TOPPED WITH CREAMY GOAT'S CHEESE, CARAMELISED RED ONIONS, TOPPED WITH CANDIED WALNUTS, FIG COMPOTE, AND A DRIZZLE OF BALSAMIC GLAZE.

### **MEATBALLS & FRESH BAKED FOCACCIA - £10**

- JUICY HOUSE PORK AND BEEF MEATBALLS SIMMERED IN RICH TOMATO SAUCE, SERVED ON FRESH, PILLOWY FOCACCIA AND FINISHED WITH PARMESAN.

## EPIC ROASTS

ALL SERVED WITH ROAST POTATOES, CLAZED CARROTS AND PARSNIPS, WINTER GREENS, YORKSHIRE PUDDING & GRAVY.

- **RIB OF BEEF - £21. GFA**
- **NORFOLK CHICKEN SUPREME - £19. GFA**
- **HAND-ROLLED PORK BELLY - £19 GFA**
- **VEGETABLE WELLINGTON - £17 VE**
- **THE TRIO ROAST - £25 GFA**
- **THE ULTIMATE SHARING ROAST BOARD (FOR 2) - £45**  
ALL THREE MEATS, EXTRA SIDES, CAULIFLOWER CHEESE, STUFFING.  
- **GFA**

**DON'T  
FORGET  
TO LOOK  
AT OUR  
SIDE  
DISHER!**

## SUNDAY MAINS

### BRAISED BEEF SHORT RIB- £23- GF

- SHORT RIB SLOW-COOKED IN HONEY & MISO, MASHED POTATO & ROASTED VEGETABLES

LAST STAND SHIRAZ

### PAN-SEARED SEA BASS- £21 GF

- CRISP-SKINNED SEA BASS. BUTTERY LEEKS & SAFFRON CREAM SAUCE.

J.MOREAU & FILS CHABLIS

### FISH & CHIPS- £16.5 GFA

- LONDON PRIDE ALE -BATTERED FRESH HADDOCK. CHUNKY CHIPS, PEAS & TARTARE.

CHAPEL DOWN, SPARKLING

### SPINACH & RICOTTA LASAGNE- £16.5 V

- LAYERS OF PASTA, RICOTTA, BÉCHAMEL & SPINACH BAKED WITH PARMESAN.

MOST WANTED, PINO GRIGIO

### WILD MUSHROOM & BARLEY RISOTTO- £17 VEA

- CREAMY RISOTTO WITH PORCINI, CHANTERELLES. TRUFFLE OIL & PARMESAN (OR VEGAN CHEESE).

NAPA PINO NOIR

### THE BOOT STEAK BURGER- £17 GFA

- OUR SIGNATURE DOUBLE STEAK BURGER, SALAD, HOUSE SAUCE, CHEESE IN A POTATO BUN & FRIES. - ADD CRISPY BACON

HEINEKEN

### SIRLOIN STEAK £28 GF

- CHARGRILLED TO PERFECTION AND SERVED WITH CHUNKY CHIPS & WATERCRESS.

LAS ONDAS, CAB SAV

### BEYOND BURGER- £15 VE

- PLANT-BASED, VEGAN CHEESE, CARAMELISED ONIONS & VEGAN MAYO. IN A POTATO BUN.

MOJITO

DAILY SPECIALS ARE  
ALSO AVAILABLE!

## SIDES

CAULIFLOWER CHEESE £4

PIGS IN BLANKETS £4

STUFFING £4

EXTRA YORKSHIRE PUDDING £2

TRUFFLE & PARMESAN FRIES. £6.5

SWEET POTATO FRIES. £5

HOUSE SLAW- £4

FRIES, £4.5

ONION RINGS. £4.5

MASH, £4.5

CURRY SAUCE. £3

TRIPLE COOKED CHIPS- £4.5

SEASONAL VEGETABLES, £4.5

TENDERSTEM BROCCOLI, £5.5

NOW IT'S TIME FOR  
DESSERTS!