

# THE BOOT INN

## NIBBLES

**BREAD AND OIL** £6

*House baked focaccia, olive oil and aged balsamic for dipping.*

**PADRON PEPPERS** GF V VE £7

*Blistered green peppers with smoked paprika, salt and a squeeze of lemon.*

**HOT CRISPS** GF V VE £4

*House-made potato crisps, fried until golden dusted with paprika salt.*

## FOR THE TABLE

**HERITAGE RARE ROAST BEEF** £12

*Thinly sliced roast beef, creamed horseradish, rocket, candied walnuts drizzled with aged balsamic*

**BAKED CAMEMBERT** V VE £16

*Normandy Baked Camembert, rosemary, honey and house focaccia toast*

**THE BOOT PLOUGHMANS** £17

*Honey roast carved ham, westcombe cheddar, house focaccia and all the usual trimmings*

## SMALL PLATES

**BOOT FRIED BACON** £6.5

*Crispy bacon in seasoned buttermilk dredge fried until golden.*

**MOZZARELLA STICKS** V £7.5

*Panko crusted mozzarella with a gooey centre served with marinara sauce.*

**CHICKEN TENDERS** £9

*Buttermilk chicken strips in a seasoned crumb with a canes dip.*

**PULLED BEEF CROQUETTS** £9.5

*Slow cooked pulled beef croquettes topped with whipped creamed horseradish*

**TEMPURA ASPARAGUS** V VE £8

*Lightly battered asparagus drizzled with sticky soy glaze and sesame seeds.*

**MONKFISH SCAMPI** £10

*Tender monkfish cheeks in a crisp golden coating with house tartar sauce and lemon*

**WHITEBAIT** £8.5

*Lightly dusted and fried served with fresh lemon wedge and house tartar sauce.*

## STARTERS

**CHEF SOUP OF THE DAY** £10

*Daily soup freshly prepared and served with a house made accompaniment*

**HUMMUS** V VE £10

*Smoked harrisa hummus topped with crispy chickpeas, spring onions and house focaccia*

**KING PRAWNS** £14

*Whole king prawns fried in garlic and chilli, served on toasted house focaccia*

**CHICKEN LIVER PARFAIT** £10

*Smooth chicken liver parfait with toasted house focaccia and red onion chutney*

**MUSSELS** £12

*Fresh mussels steamed in a shallot, white wine and garlic sauce.*

**ASPARAGUS** V £10

*Grilled asparagus spears with a crispy poached hens egg finished with a silky hollandaise sauce*

**Please Make Our Staff Aware of Any Allergens**

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

## ROASTS

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

WAGYU TOPSIDE	GFA	£21	<u>SIDES</u>	
HALF ROAST CHICKEN	GFA	£20	STUFFING	£5
GAMMON HAM	GFA	£19	PIGS IN BLANKETS	GFA £5
BARBECUED CELERIAC	V VE	£17	CAULIFLOWER CHEESE	V £5
TRIO OF MEATS	GFA	£26	YORKSHIRE PUDDING	£2
SHARING ROAST	GFA	£46		

## SIGNATURE

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RACK OF LAMB	GFA	£29	PEA AND MINT RAVIOLI	V VE £17
<i>Rack of lamb with a lamb croquette, dauphinoise, minted pea purée, asparagus and a lamb jus</i>			<i>Pea and mint ravioli, served in a creamy Parmesan and white wine sauce</i>	
SEAFOOD PASTA		£24	HAKE CURRY	£27
<i>Salmon, mussels and king prawns in a garlic, white wine and tomato sauce with parpadella pasta</i>			<i>Pan fried hake fillet, onion and cauliflower bhaji, Bombay potatoes, parsnip crisps and rich curry sauce</i>	

## BURGERS

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All burgers are served in potato puns and accompanied with french fries

STEAK BURGER	GFA	£17.5	FISH AND CHIPS	GFA £18
<i>Dry aged steak mince, lettuce, pickles, tomato, onions, house sauce and fries add bacon £2.50</i>			<i>Haddock in a light, crisp batter, served with handcut chips, burnt lemon and house tartar sauce</i>	
VEGAN BURGER OF THE WEEK	V VE	£17	CLASSIC CAESAR SALAD	V £13.5
<i>Please see our specials board for our vegan burger of the week</i>			<i>Romaine lettuce, Parmesan, croutons, and house Caesar dressing add chicken £5 add salmon £6</i>	
THE ULTIMATE LAMB BURGER		£21	RIBEYE STEAK	GFA £31
<i>Lamb burger, pulled lamb, crispy feta, onion ring, rocket, red onion, tzatziki</i>			<i>28 day aged 10oz ribeye, triple cooked chips, grilled tomato, riscoff onion and cafe de Paris butter</i>	

## SIDES

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ONION RINGS	£5	TRIPLE COOKED CHIPS	£5.5
SEASONAL VEGETABLES	£5	CREAMED MASH POTATO	£5
FRENCH FRIES	£5	HOUSE SLAW	£4.5

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