



THE BOOT INN



FATHER'S DAY - 15TH JUNE

2 COURSES - £29.99

3 COURSES - £37.99

WHILE YOU WAIT

Olives £4

Halloumi Fries £6.75

Bread & Dipping Oils £4

House Croquettes £7

Chicken tenders £7.25

STARTERS

French Onion Soup

Traditional french onion soup topped with Sourdough croutons and bubbling Gruyère. **V. GFA**

Black Pudding Scotch Egg

Pork sausage and local Black Pudding covered soft boiled egg in Golden Breadcrumbs. Honey Mustard Dip.

Bang Bang Cauliflower

Marinated pieces of Fresh Cauliflower in a spicy Panko Crumb served with a Coconut Yoghurt Dip. **VE**

King Prawns & Chorizo +£3

Pan Fried King Prawns with Chorizo and Honey served on Toasted Sourdough. **GFA**



Chicken Wings

Crispy Wings tossed in Honey Sriracha Sauce & Cool Herby Coconut Yogurt

MAIN COURSE

Porchetta Roast

Hand rolled, local pork belly seasoned with garlic, rosemary & thyme. Served with roast potatoes, greens, Yorkshire Pudding & gravy! **GFA**

Roast Chicken

Free Range, Chicken Supreme served with roast potatoes, Seasonal greens, a Yorkshire pudding & gravy. **GFA**

Desperate Dad Cow Pie

Slow cooked Steak and House Ale Pie - Horns & All. Flakey Buttery Pastry, Triple Cooked Chips, Greens & Gravy

Veggie 'Wellington Boot'

Vegan Pastry filled with Chef's Veggies. Served with Potatoes and Vegetable Gravy. **VE**

Beef Sirloin +£5

Our Famous Great Brickhill T.H.E Best Butcher's 28 day -aged Beef Sirloin cooked to perfection. Served with roast potatoes, Seasonal greens, a Yorkshire pudding & gravy. **GFA**

Sirloin Steak +£10

Steak cooked to your liking with Triple Cooked Chips, Tomato, Onion Rings, Mushroom & Peppercorn Sauce. **GFA**

King Prawn & Lobster Bisque Rigatoni

Creamy Lobster Bisque Sauce with King Prawns, topped with Parmesan & served with Garlic Bread.

"Who's The Daddy?" Roast +£8

A generous portion of all three of our meats with all the sides an extra Yorkshire Pudding and a jug of gravy! **GFA**

The Boot Fish and Chips

Our fresh, giant Haddock fillet, hand battered and served with triple cooked chips, peas and house made tartare & curry sauce. **GFA**

PUDDING

Chocolate & Guinness Fondant

Rich Chocolate and Stout Melt in the middle Fondant. Served with Vanilla Ice Cream.

Apple Pie

Traditional Apple Pie served with a choose of either Custard or Vanilla Ice Cream.

Cheese Board +£4

3 British Cheeses, Fig Chutney, Artisan Crackers & Grapes.

Sticky Toffee Pudding Sundae

Vanilla Ice Cream covered in Toffee Sauce, Pieces of our Famous Sticky Toffee Pudding & Whipped Cream.

Vegan Chocolate Torte

A chocolate biscuit base topped with Belgian chocolate truffle mousse, cubes of chocolate brownie and finished with a chocolate crumb. **GF VE**

Ice Cream

3 Scoops of your Choice of Ice Cream with a Wafer **GF. VEA.**

SIDES

Pigs in Blankets £5

Pork Stuffing £4

Cauliflower Cheese £4

Skinny Fries £4.

Triple Cooked Chips £4

Onion Rings £4

COCKTAIL SPECIAL

Dad's Juice £9

Double Shot of Bourbon. Soda. Sugar. Bitters & Orange Peel.

Please make our staff aware of any allergens within your party.

