

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 £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'S 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

PUB CLASSICS

FISH AND CHIPS	£18	STEAK AND ALE PIE	£17.5
<i>Ale battered haddock in a light, crisp batter, served with handcut chips, burnt lemon and house tartar</i>		<i>Slow braised beef in a rich ale gravy encased in flaky pastry, with creamy mash and seasonal vegetables</i>	
BANGERS AND MASH GF	£16.5	CLASSIC CAESAR SALAD GFA	£13.5
<i>Our speciality sausages on a bed of bubble and squeak mash with rich onion gravy</i>		<i>Romaine lettuce, Parmesan, croutons, and house Caesar dressing add chicken £5 add salmon £6</i>	
LASAGNE	£17	HAM EGG AND CHIPS GFA	£18
<i>Slow-cooked beef ragu layered with pasta and bechamel, baked and served bubbling</i>		<i>Ham hock glazed in black treacle served with a fried hens egg, triple cooked chips and a pineapple salsa</i>	

SIGNATURE

RACK OF LAMB	£29	RIBEYE STEAK GF	£31
<i>herb crusted rack of lamb with a lamb croquette, dauphinoise, minted pea purée, asparagus and lamb jus</i>		<i>28 day aged 10oz ribeye, triple cooked chips, grilled tomato, riscoff onion and cafe de Paris butter</i>	
SEAFOOD PASTA	£24	HAKE CURRY	£27
<i>Salmon, mussels and king prawns in a garlic, white wine and tomato sauce with pappardelle pasta</i>		<i>Pan fried hake fillet, onion and cauliflower bhaji, Bombay potatoes, parsnip crisps and rich curry sauce</i>	
PEA AND MINT RAVIOLI V VE	£17	LAMB FLATBREAD GFA	£19
<i>Pea and mint ravioli, served in a creamy Parmesan and white wine sauce</i>		<i>Spiced lamb with smoked hummus, pickled red onions, pomegranate seeds and a pineapple and chilli dressing</i>	

BURGERS

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

STEAK BURGER GFA	£17.5	STEAK DIP GFA	£14
<i>Dry aged steak mince, lettuce, pickles, tomato, onions, house sauce and fries add bacon £2.50</i>		<i>Sirloin steak, caramelised onions, white cheddar and creamed horseradish served with fries and a gravy dip</i>	
NASHVILLE CHICKEN BURGER	£17.5	FISH FINGER	£14
<i>Marinated naked chicken, lettuce and house slaw with a hot Nashville sauce</i>		<i>Beer battered haddock, lettuce, pickled cucumber and crispy capers with a Dijon tartar sauce and fries</i>	
VEGAN BURGER OF THE WEEK V VE	£17	CHICKEN FINGER BLT	£14
<i>Please see our specials board for our vegan burger of the week</i>		<i>Chicken tenders, bacon, tomato, gem lettuce, red onions with a garlic aioli with fries</i>	
THE ULTIMATE LAMB BURGER	£21	ROASTED VEGETABLE GFA V VE	£13.5
<i>Lamb burger, pulled lamb, crispy feta, onion ring, rocket, red onion, tzatziki</i>		<i>Roasted vegetables, smoked harrisah hummus on toasted house focaccia and fries</i>	

SIDES

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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