

EVENING MENU

*Please turn over
for a la carte...*

SMALL PLATES

Jalapeño cheese bites sour cream, chives, lime	£5 ⁹⁵
Chef's homemade soup of the day (v) boot sourdough bread, whipped butter	£7 ²⁵
"BFC" boot fried chicken, buttermilk dressing, sweet chilli	£6 ⁹⁵
House breads homemade boot sourdough and house breads, whipped butter	£4 ⁹⁵
Mushrooms on sourdough (v) homemade boot sourdough, sautéed mushrooms, truffle and parsley butter	£6 ²⁵
Marinated olives (ve) basil and rosemary	£3 ⁹⁵
Crispy lamb breast garlic and herb dressing	£6 ⁹⁵
Beetroot and goats cheese flatbread toasted hazelnut, rocket	£7 ⁹⁵
Soy and sesame pork belly flatbread pickled greens, coriander	£7 ⁹⁵

CLASSICS

The burger two prime steak patties, smoked bacon, melting cheese, gherkins, house sauce, pretzel bun, fries	£13 ⁹⁵
"BFC" chicken burger smoked bacon, melting cheese, house bbq sauce, skin on fries, gem lettuce, pretzel bun	£13 ⁹⁵
Fish and chips boot beer battered fish, crushed peas, hand cut chips, homemade tartar sauce	£13 ⁹⁵
Homemade pie of the day mashed potato, garlic greens, gravy	£13 ⁹⁵
Braised lamb shank mash potato, savoy cabbage, minted gravy	£17 ⁹⁵
Mushroom and truffle carbonara (v) herb dressing ADD CHICKEN	£14 ⁹⁵ £2 ⁵⁰
Waldorf salad gem lettuce, blue cheese dressing, smoked bacon, grape, celery and pickled apple, walnuts ADD CHICKEN	£11 ⁹⁵ £2 ⁵⁰

SIDES

Glazed carrots	Garlic greens	ALL £3 ⁹⁵
Pickled onion rings	Garlic flatbread	
Hand cut chips	Skin on fries	

DRY AGED STEAKS (gf)

ALL OUR BEEF IS DRY AGED. DRY AGEING IS REGARDED AS THE BEST WAY TO CONCENTRATE THE TASTE OF THE MEAT AND MAXIMISE THE FLAVOUR. THE SELECTION OF STEAKS WE OFFER HAVE BEEN SPECIALLY CHOSEN TO GIVE YOU THE VERY BEST TASTE POSSIBLE.

9oz Ribeye	£24 ⁹⁵
8oz Fillet steak	£26 ⁹⁵
8oz Bavette steak	£16 ⁹⁵

ALL STEAKS ARE SERVED WITH HAND CUT CHIPS, GARLIC MUSHROOMS, ROASTED TOMATOES, PERSILLADE, CRISPY ONIONS

SAUCES (gf)	£3 ⁵⁰
peppercorn or stilton	

Supper at Six

**TABLE MUST BE BOOKED BETWEEN 5.30-6PM
AND VACATED BY 7.30PM**

MON - THURS • 2/3 COURSES £15⁹⁵ / £19⁹⁵

STARTERS

Chef's homemade soup of the day (v)
boot sourdough bread, whipped butter

Mushroom parfait (v)
soy sauce, pickled shimeji mushroom, miso barley,
house sourdough

Pork belly fritter
pancetta, pickled apple

Smoked mackerel
smoked mackerel rilette, salt baked beetroot,
horseradish and buttermilk puree

MAINS

Fish of the day
market fish of the day

Mushroom and truffle carbonara (v)
herb dressing **ADD CHICKEN FOR £2⁵⁰**

Blade of beef
crispy ox tongue, roasted celeriac, boot beer rarebit,
bone marrow sauce

Cornfed chicken breast
roasted parsnip, parmesan and bacon risotto, red wine sauce

DESSERTS

Glazed apple
cinnamon crumble, stem ginger ice cream, calvados

Rum-soaked banana cake
salted caramel, pecans, banana and rum ice cream

70% casa luker chocolate delicé
cep ganache, miso fudge ice cream, sea salt

Duck egg custard tart
milk sorbet, fresh nutmeg

A la carte

STARTERS

Mushroom parfait (v)	£8 ⁹⁵
soy sauce, pickled shimeji mushroom, miso barley, house sourdough	
Cider glazed pork cheek	£8 ⁹⁵
bacon fat potato, pickled apple, potato foam	
Torched mackerel	£8 ⁹⁵
smoked mackerel rilette, salt baked beetroot, horseradish and buttermilk puree	
Dry aged beef tartar	£10 ⁹⁵
pickled onion, crispy shallot, worcestershire sauce, beef consommé	

MAINS

Aged duck breast	£18 ⁹⁵
confit leg and black pudding hash, date purée, toasted pumpkin seed, spiced jus	
Blade of beef	£17 ⁹⁵
crispy ox tongue, roasted celeriac, boot beer rarebit, bone marrow sauce	
Curry roasted cauliflower (v)	£15 ⁹⁵
pickled raisins, onion bhaji, yoghurt and coriander dressing, toasted hazelnuts	
Pan fried sea bass	£17 ⁹⁵
glazed parsnip, bacon and parmesan risotto, thyme crumb, red wine sauce	
Fish of the day	<i>market price</i>
market fish of the day - please ask staff	

DESSERTS

Duck egg custard tart	£7 ⁹⁵
milk sorbet, fresh nutmeg	
Glazed apple	£7 ⁹⁵
cinnamon crumble, stem ginger ice cream, calvados	
70% casa luker chocolate delicé	£8 ⁹⁵
cep ganache, miso fudge ice cream, sea salt	
Rum-soaked banana cake	£6 ⁹⁵
salted caramel, pecans, banana and rum ice cream	
Cheese	£8 ⁹⁵
homemade biscuit, celery, grapes, chutney	

complément with ...

DESSERT WINE & PORT

	50ML	100ML
Clos Dady, Sauternes, France	£6 ⁹⁵	
Croft Triple Crown, Port	£3 ⁹⁵	£4 ⁹⁵
Taylor's 10 Year Tawny, Port	£4 ⁹⁵	£5 ⁹⁵

(ve) VEGAN (v) VEGETARIAN

PLEASE NOTE: SOME OF OUR DISHES CAN BE ADAPTED TO BE GLUTEN FREE OR VEGAN, PLEASE ASK STAFF

NUTS, ALLERGIES AND DIETARY REQUIREMENTS: WE REGRET WE CANNOT GUARANTEE OUR FOOD PRODUCTS ARE TOTALLY NUT FREE. SOME OF OUR DISHES CONTAIN NUTS AND OTHER DISHES MAY CONTAIN NUTS OR NUT TRACES. IF YOU HAVE ANY ALLERGIES OR SPECIAL DIETARY REQUIREMENTS PLEASE CONSULT A MEMBER OF STAFF AND ASK TO SEE OUR RECIPE BOOK DETAILING ALL THE INGREDIENTS WE USE IN OUR DISHES. IF YOU ARE IN ANY DOUBT, PLEASE SELECT ANOTHER DISH FROM OUR MENU.

WHITE

	175ML	250ML	BTL
La Tierra Rocosa Sauvignon Blanc. Chile	£6 ²⁵	£7 ⁷⁵	£21 ⁹⁵
Alfredini Pinot Grigio. Italy	£6 ²⁵	£7 ⁷⁵	£21 ⁹⁵
Flor del Fuego Chardonnay. Chile	£6 ²⁵	£7 ⁷⁵	£21 ⁹⁵
Cour Des Dames Pinot Gris. South of France	£6 ²⁵	£7 ⁷⁵	£21 ⁹⁵
La Font Francoise Picpoul de Pinet. South of France	£6 ⁷⁵	£8 ⁴⁵	£23 ⁹⁵
Solar Viejo Rioja Blanco. Spain	£6 ⁷⁵	£8 ⁴⁵	£23 ⁹⁵
La Luciana Gavi. Italy	£6 ⁹⁵	£8 ⁷⁵	£24 ⁹⁵
Kokako Sauvignon Blanc, Marlborough. New Zealand	£6 ⁹⁵	£8 ⁷⁵	£24 ⁹⁵
La Joya Viognier, Gran Reserva. Chile	£6 ⁹⁵	£8 ⁹⁵	£25 ⁹⁵
El Cante Albariño. Spain	£7 ⁷⁵	£10 ²⁵	£29 ⁹⁵
Edna Valley Chardonnay. California			£30 ⁵⁰
Rioja Blanco, Muga. Spain			£31 ⁹⁵
Langlois Chateau Sancerre. Loire			£32 ⁹⁵
Laroche Chablis. Burgundy			£33 ⁹⁵
Langlois Pouilly Fume. Loire			£36 ⁹⁵
Domaine Maillettes Grande Reserve Pouilly-Fuissé. Burgundy			£44 ⁹⁵
Cloudy Bay Sauvignon Blanc, Marlborough. NZ			£49 ⁹⁵
Chablis 1er Cru Fourchaume, Séguinot-Bordet. Burgundy			£50 ⁹⁵

RED

	175ML	250ML	BTL
Riscos Malbec. Chile	£6 ¹⁵	£7 ⁵⁰	£21 ⁹⁵
Bresco Merlot. Italy	£6 ²⁵	£7 ⁷⁵	£21 ⁹⁵
Monologo Rioja Crianza. Spain	£6 ²⁵	£7 ⁴⁵	£21 ⁹⁵
Torre Cerere Montepulciano d'Abruzzo. Italy	£6 ²⁵	£7 ⁷⁵	£21 ⁹⁵
Monty's Hills Shiraz Cabernet Sauvignon. Australia	£6 ⁴⁵	£8 ²⁵	£22 ⁹⁵
Domaine Lambisque Côtes du Rhône. Rhône	£6 ⁴⁵	£8 ²⁵	£22 ⁹⁵
Abbots and Delaunay Reserve Cotes du Rousillon. South of France	£6 ⁷⁵	£8 ⁴⁵	£24 ⁹⁵
Oltre Passo Primitivo. Italy	£6 ⁹⁵	£8 ⁹⁵	£25 ⁹⁵
La Joya Syrah Gran Reserva. Chile	£6 ⁹⁵	£8 ⁹⁵	£25 ⁹⁵
Capillo de Barro Malbec. Argentina	£6 ⁹⁵	£8 ⁹⁵	£25 ⁹⁵
Merlot Reserva, Terra Vega. Chile	£7 ²⁵	£9 ²⁵	£26 ⁹⁵
Wirra Wirra 'The Good Catch' Shiraz. Australia			£27 ⁹⁵
Rongopai Pinot Noir. New Zealand			£29 ⁹⁵
Rioja Reserva, Barón de Ebro. Spain			£31 ⁹⁵
Chateau La Croix St Emillion. Bordeaux			£37 ⁹⁵
Contea Di Castiglione Barolo. Italy			£38 ⁹⁵
Sofa King Bueno. California			£41 ⁹⁵
The Chocolate Block, Western Cape. South Africa			£46 ⁹⁵
Rioja Reserva Viña Ardanza. Spain			£48 ⁹⁵
Torre Del Falasco Amarone Della Valpolicella, Veneto. Italy			£50 ⁹⁵
Châteauneuf-du-Pape, Clos de L'Oratoire. Rhône			£50 ⁹⁵
Ségla, Margaux. Bordeaux			£60 ⁹⁵

ROSE

	175ML	250ML	BTL
Yellow Rock Zinfandel Rosé, California	£6 ²⁵	£7 ⁷⁵	£21 ⁹⁵
Adorno Pinot Grigio Rosé, Italy	£6 ²⁵	£7 ⁷⁵	£21 ⁹⁵
M de Minuty Rosé, Côtes de Provence, South of France	£8 ⁰⁰	£10 ⁴⁵	£29 ⁹⁵

SPARKLING WINE

Prosecco Corte Alta, Italy	175ML	BTL	£7 ^{.45}	£23 ^{.95}
La Casalotta Spumante Rosé, Italy			£7 ^{.45}	£23 ^{.95}
Cavatina Gold, Italy				£27 ^{.95}

CHAMPAGNE

Comtesse De Genlis Brut	175ML	BTL	£10 ^{.95}	£43 ^{.95}
Comtesse De Genlis Rosé			£10 ^{.95}	£43 ^{.95}
Veuve Clicquot Brut				£60 ^{.95}
Veuve Cliquot Rosé				£65 ^{.95}

Gin

CLASSIC DRY

Bombay Sapphire	25ML	50ML	£3 ^{.30}	£4 ^{.30}
Bloom London Dry			£3 ^{.80}	£5 ^{.30}
Poetic License Northern Dry			£4 ^{.50}	£6 ^{.50}

BOTANICAL

Highfield			£3 ^{.30}	£4 ^{.30}
Hendricks			£3 ^{.30}	£4 ^{.30}
Brockmans			£3 ^{.80}	£5 ^{.30}
Gin Mare			£3 ^{.80}	£5 ^{.30}
Silent Pool			£4 ^{.50}	£6 ^{.50}

FRUITY

Edinburgh Apple & Spice			£3 ^{.30}	£4 ^{.30}
Greenall's Blueberry			£3 ^{.30}	£4 ^{.30}
Whitley Neill Raspberry			£3 ^{.80}	£5 ^{.30}
Bloom Lemon & Elderflower			£3 ^{.80}	£5 ^{.30}
Highfield Strawberry			£3 ^{.80}	£5 ^{.30}
Boe Violet			£4 ^{.50}	£6 ^{.50}
Highfield Rhubarb			£4 ^{.50}	£6 ^{.50}

TONICS

Schwepes Regular, Light, 1783 Cucumber Tonic				£2 ^{.00}
Fever Tree Regular, Light, Mediterranean, Elderflower				£2 ^{.20}
Fentimans Pink Rhubarb				£1 ^{.80}
Lamb & Watt Hibiscus				£2 ^{.20}

VODKA

Smirnoff Red Label	25ML	50ML	£3 ^{.20}	£4 ^{.20}
New Amsterdam			£3 ^{.20}	£4 ^{.20}
Sipsmith Sipping Vodka			£3 ^{.80}	£5 ^{.30}
Absolut Citron, Vanilla or Raspberry			£3 ^{.30}	£4 ^{.30}

WHISKEY

Famous Grouse	25ML	50ML	£3 ^{.00}	£4 ^{.00}
Jamesons			£3 ^{.20}	£4 ^{.20}
Monkey Shoulder			£3 ^{.60}	£4 ^{.60}

BOURBON

Jack Daniels			£3 ^{.40}	£4 ^{.40}
Jim Beam Honey			£3 ^{.20}	£4 ^{.20}
Knob Creek			£4 ^{.20}	£5 ^{.70}

SINGLE MALTS

Laphroaig 10 year old			£4 ^{.20}	£5 ^{.70}
Aberlour XR 18 year old			£5 ^{.60}	£7 ^{.20}

Rum

WHITE

Plantation White Rum	25ML	50ML	£3 ^{.30}	£4 ^{.30}
Bacardi Carta Blanca			£3 ^{.30}	£4 ^{.30}

DARK

Plantation Dark Rum			£3 ^{.30}	£4 ^{.30}
Ableforth's Rumbullion!			£4 ^{.30}	£5 ^{.80}

GOLDEN

Havana Club Golden Especial			£3 ^{.30}	£4 ^{.30}
Duppy Share			£3 ^{.90}	£5 ^{.40}

SPICED

Dead Mans Fingers Spiced			£3 ^{.30}	£4 ^{.30}
Kraken Spiced			£3 ^{.60}	£5 ^{.10}

LIQUEURS

Archers Peach Schnapps	25ML	50ML	100ML	£2 ^{.80}	£3 ^{.80}	
Amaretto Disaronno				£3 ^{.00}	£4 ^{.00}	
Malibu Coconut Rum				£2 ^{.80}	£3 ^{.80}	
Pimms No. 1 & Lemonade					£4 ^{.00}	
Bailey's Irish Cream Liqueur					£3 ^{.50}	£5 ^{.00}
Tia Maria				£3 ^{.00}	£4 ^{.00}	
Cointreau Orange Liqueur				£3 ^{.00}	£4 ^{.00}	
Southern Comfort				£3 ^{.00}	£4 ^{.00}	
Martini Extra Dry, Bianco or Rosso					£2 ^{.80}	£3 ^{.80}
Limoncello				£2 ^{.50}	£3 ^{.50}	
Tequila Gold or Silver				£2 ^{.80}	£3 ^{.80}	
Drambuie Whisky Liqueur				£3 ^{.20}	£4 ^{.20}	
Martel Cognac				£3 ^{.00}	£4 ^{.00}	
Courvoisier Cognac				£3 ^{.20}	£4 ^{.20}	

Draught

BEER

Valhalla 4.5%	HALF	PINT	£2 ^{.40}	£4 ^{.70}
Carling 4.0%			£1 ^{.90}	£3 ^{.80}
Peroni 5.1%			£2 ^{.70}	£5 ^{.40}
Estrella Damm 4.6%			£2 ^{.60}	£5 ^{.20}
Pravha 4.0%			£2 ^{.10}	£4 ^{.20}
Sharps Offshore 4.8%			£2 ^{.50}	£5 ^{.00}
Coors Light 4.2%			£2 ^{.10}	£4 ^{.20}
Staropramen 5.0%			£2 ^{.60}	£5 ^{.10}

CIDER

Aspall Suffolk 5.5%			£2 ^{.40}	£4 ^{.80}
Rekorderlig Strawberry & Lime 4.0%			£2 ^{.30}	£4 ^{.60}

PLEASE SEE OUR FULL DRINKS LIST FOR MORE REFRESHMENTS