

## SUNDAY MENU

2 Course 23.95 • 3 Course 26.95

## THE BOOT

## STARTERS

Soup of the day (v)(gfo)  
sourdough and butter

Jersey royal potato & pea croquette (v)  
chive crème fraîche, radish, lemon dressing

Smoked salmon pâté  
blinis, caper jam, pickled cucumber, puffed rice

Glazed pork belly  
fennel & mint remoulade, apple purée

## MAINS

Roast chicken  
sage & onion stuffing, bread sauce, chicken jus

Slow cooked ribeye of hardwick estate beef  
roast potatoes and red wine gravy

*(1.50 supp)*

Glazed pork belly  
sage & onion stuffing, sage & cider sauce

Fish of the day

*(market price)*

The Platter  
beef, chicken, pork with all the trimmings  
*(3.00 supp)*

Hand rolled linguine (v)  
basil pesto, bbq purple sprouting broccoli,  
toasted hazelnut, ricotta cheese

## DESSERTS

Warm bakewell tart  
clotted cream ice cream

Vanilla panna cotta  
poached rhubarb, ginger crumble, rhubarb sorbet

Dark chocolate delice  
rum caramel, banana, peanut butter ice cream

Selection of cheeses (v)  
homemade biscuits, celery, grapes and chutney

## HOT SANDWICHES

Hot roast pork and stuffing  
roast potatoes, gravy and Yorkshire pudding

8.95

Hot roast beef and horseradish  
roast potatoes, gravy and Yorkshire pudding

8.95

(v) suitable for vegetarians (ve) vegan (gf) gluten free (gfo) gluten free option available (w) wine/ale recommendation for this dish

Gluten free dishes: please note, most of our dishes can be adapted to offer a gluten free option, please ask staff for details

*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.*