

THE BOOT

— REPTON —

LUNCH MENU

Set Lunch

Two courses 20.⁹⁹ | Three courses 24.⁹⁹

TOMATO GAZPACHO ROCKET OIL (VE)

CHICKEN LIVER PARFAIT BURNT ORANGE GEL, TOASTED SOURDOUGH

PLAICE GOUJONS SEAWEED HOLLANDAISE

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PORK BELLY COLCANNON, APPLE SAUCE

GRILLED COURGETTES SMOKED PEPPERS, CHICKPEAS, AIOLI (V)

FISHCAKE SOFT BOILED EGG, WATERCRESS SAUCE

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BUTTERMILK PANNA COTTA MACERATED STRAWBERRIES

CHERRY & ALMOND CAKE ALMOND ICE CREAM, BROWN BUTTER CUSTARD

Sandwiches

Served with leaf salad & skin-on fries.

GRILLED CHICKEN AIOLI, BASIL PESTO, CHARRED FOCACCIA 11.⁹⁹

ONGLET STEAK GARLIC MAYO, FRIED ONIONS, WATERCRESS, SOURDOUGH 13.⁹⁹

SMOKED SALMON CREAM CHEESE, CUCUMBER & DILL, HORSERADISH, SOURDOUGH 11.⁹⁹

MARINATED AUBERGINE RED PEPPER, BASIL PESTO, CHARRED FOCACCIA (VE) 10.⁹⁹

FISH FINGERS LETTUCE & TARTARE SAUCE, TIN LOAF 12.⁹⁹

CROQUE MONSIEUR ENGLISH HAM & CHEDDAR 11.⁹⁹

Classics

ALL 13.⁹⁹

HAM, EGG & CHIPS PICCALILLI

CAESAR SALAD FOCACCIA CROUTONS, OLD WINCHESTER *ADD CHICKEN +2.⁵⁰*

SAUSAGE & MASH ONION GRAVY, GARDEN PEAS



(VE) VEGAN (V) VEGETARIAN (GF) GLUTEN FREE (DF) DAIRY FREE

PLEASE NOTE: SOME OF OUR DISHES CAN BE ADAPTED TO BE GLUTEN FREE, PLEASE ASK STAFF. IN OUR KITCHEN WE USE ALL OF THE 14 ALLERGENS. SOME OF OUR DISHES CONTAIN THESE ALLERGENS & OTHER DISHES MAY CONTAIN TRACES. FOR ALLERGEN INFORMATION PLEASE SEE OUR WEBSITE OR ASK YOUR SERVER. A DISCRETIONARY SERVICE CHARGE OF 10% WILL BE ADDED TO YOUR BILL. SHOULD YOU WISH FOR THIS TO BE REMOVED, PLEASE LET A MEMBER OF OUR TEAM KNOW.

THIS MENU IS SUBJECT TO CHANGE AT ANY TIME.