

Mother's Day

LUNCH



STARTERS

Soup of the day
homemade sourdough, whipped butter

Salmon tartar
avocado, dill, horseradish

Curried chicken terrine
apricot, gem, coriander

Salt cod fritters
pea, pancetta and smoked almond

BBQ potato salad
spring onion, goats' curd

MAINS

Slow cooked ribeye of Hardwick Estate beef (1.50 supp)
roast potatoes and red wine gravy

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

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

Pie of the day
creamed potatoes, garlic greens

Courgette and tomato carbonara (v)
basil pesto, toasted pine nuts

Fish of the day

DESSERTS

Carrot cake
raisin, walnut, cream cheese

Iced chocolate parfait
sweet potato, miso

Crème fraiche tart
blood orange

Homemade ice creams
berries, fudge

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

THE
BOOT
REPTON

SUNDAY 22 MAR
3 COURSES £34.⁹⁵

Please note: most of our dishes can be adapted to be gluten free, please ask staff
(v) suitable for vegetarians (gf) gluten free (ve) vegan (veo) vegan option available

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.