

Mother's Day

Starters

SPICED RED LENTIL & CARROT SOUP (V)(VEO)
TOASTED SEEDS, MINI LOAF, CORIANDER

LIVER PÂTÉ (GFO)
PICKLED RHUBARB, TOASTED BRIOCHE

WILD MUSHROOM RISONI (V)
ROAST GARLIC, PARMESAN, CRISPY ONION

CITRUS CURED SALMON
ROE CRÈME FRAÎCHE, CUCUMBER, CAVIAR

BOOT FRIED CHICKEN
GOCHUJANG GLAZE, KIMCHI, SESAME

Mains

All roasts served with star anise carrots, buttered greens & cauliflower cheese.

CORN-FED CHICKEN BREAST (GFO)
SAGE & ONION STUFFING, ROAST POTATOES,
HOMEMADE YORKSHIRE PUDDING, ROASTING GRAVY

THE BOOT PLATTER (3.00 SUPP) (GFO)
CHICKEN, BEEF, PORK WITH ALL THE TRIMMINGS

ROAST RIBEYE OF DERBYSHIRE BEEF (2.00 SUPP) (GFO)
ROAST POTATOES, HOMEMADE YORKSHIRE PUDDING, ROASTING GRAVY

GLAZED PORK BELLY (GFO)
SAGE & ONION STUFFING, ROAST POTATOES,
HOMEMADE YORKSHIRE PUDDING, ROASTING GRAVY

CHARRED HISPI CABBAGE (V)
AGED CHEDDAR CROQUETTES, ROAST ONION SAUCE, CRISPY LEEKS

PAN-FRIED SEA BASS
CRUSHED POTATOES, SAMPHIRE, KING PRAWN BEURRE BLANC

Desserts

DARK CHOCOLATE DELICE (V)(GF)
MASCARPONE, SEA SALT TUILLE, OLIVE OIL

STICKY TOFFEE PUDDING
VANILLA ICE CREAM, TOFFEE SAUCE

LEMON POSSET (GF)
FERMENTED BLUEBERRY, CURD, ALMOND SPONGE

SELECTION OF BRITISH CHEESES (3.00 SUPP)
QUINCE PASTE, GRAPES & CRACKERS

ICE CREAM (V)
BERRY COMPOTE, FUDGE

THE BOOT

— REPTON —

(VE) VEGAN (V) VEGETARIAN (GF) GLUTEN FREE (VO) VEGETARIAN OPTION
(GFO) GLUTEN FREE OPTION AVAILABLE

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. AN OPTIONAL SERVICE CHARGE OF 10% WILL BE ADDED TO YOUR BILL. 100% OF THIS SERVICE CHARGE IS SHARED BETWEEN OUR STAFF. 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.

SUNDAY
30TH MARCH

3 COURSES
44.⁹⁹