

THE BOOT

— REPTON —

Premium Set Menu

Three courses 39.⁹⁹

FOR THE TABLE

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AMUSE-BOUCHE & HOUSE BREADS

TO START

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BRAISED BEEF SHIN FRITTER
CELERIAC PURÉE, PICKLED RED ONION

PAN SEARED SCALLOPS
BURNT LEAK CRÈME, SAMPHIRE

MAIN

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ROAST DUCK BREAST
GLAZED BEETROOT, SPICED CARROT,
CREAMED POTATO

FISH DU JOUR
SEASONAL GARNISH

Please ask your server for details.

ADD A DESSERT

(5.⁰⁰ supplement)

WHITE CHOCOLATE PANNA COTTA
PASSION FRUIT, MANGO SORBET

DARK CHOCOLATE DELICE (v)
MORELLO CHERRY, AMARETTO & THYME
MASCARPONE, COOKIE DOUGH CRUMB



(VE) VEGAN (V) VEGETARIAN

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.