

## SET LUNCH

2 Course 18.95 • 3 Course 21.95

## 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 paté  
blinis, caper jam, pickled cucumber, puffed rice

Glazed pork belly  
fennel & mint remoulade, apple puree

## MAINS

Bavette steak Caesar salad (gfo)  
onion rings, triple cooked chips

*(2.00 supp)*

Fish of the day

*(market price)*

Sea trout  
charred baby gem lettuce, fish skin crisp,  
braised red lentils, curried shellfish sauce

Corn-fed chicken  
baby spinach, fondant potato, lemon puree,  
roast chicken sauce

Parmesan arancini (v)  
caramelised cauliflower, sprouting broccoli,  
basil pesto

## DESSERTS

Warm Bakewell tart  
clotted cream ice cream

Vanilla panna cotta  
poached rhubarb, ginger crumble, rhubarb sorbet

Dark chocolate ganache  
passion fruit curd & sorbet, peanut granola

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

(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.*