

# Sunday Menu

2 / 3 COURSE £23.95 / £26.95 SERVED 12NOON UNTIL 7PM

## **STARTERS**

Chef's homemade soup of the day (v) boot sourdough bread, whipped butter

Mushrooms on sourdough (v)

homemade boot sourdough, sautéed mushrooms, truffle and parsley butter

Pork belly fritter

pancetta, pickled apple

Smoked mackerel pâté

salt baked beetroot, buttermilk and horseradish purée

Crispy lamb breast

garlic and herb dressing

## **MAINS**

ALL SERVED CAULIFLOWER CHEESE, CRUSHED ROOT VEGETABLES AND BRAISED RED CABBAGE

Slow cooked ribeye of Hardwick Estate beef

roast potatoes and red wine gravy

Glazed pork belly

sage and onion stuffing, cider gravy

**Boot platter** 

beef, chicken, pork with all the trimmings

Corn-fed chicken breast

bread sauce, apricot and thyme stuffing, roast potatoes, yorkshire pudding, gravy

Fish of the day

Mushroom and truffle carbonara (v)

herb dressing PLEASE ASK TO ADD CHICKEN

## **DESSERTS**

Apple and cinnamon crumble

stem ginger ice cream

Rum-soaked banana cake

salted caramel, pecans, banana and rum ice cream

Duck egg custard tart

milk sorbet, fresh nutmeg

70% casa luker chocolate delice

cep ganache, miso fudge ice cream, sea salt

Cheese

homemade biscuit, celery, grapes, chutney

#### **SANDWICHES**

All £9.95

ALL SERVED WITH A CHOICE OF FARMHOUSE WHITE OR WHOLEMEAL BREAD, OR A GLUTEN FREE ROLL.

Roast beef and horseradish roast potatoes, yorkshire pudding, gravy

Cornfed chicken and stuffing roast potatoes, gravy, yorkshire pudding

Pork belly and stuffing roast potatoes, gravy, yorkshire pudding

**Smoked applewood cheese** (v) onion jam, skin on fries

#### **GLUTEN-FREE OPTIONS**

MOST OF OUR DISHES CAN BE ADAPTED TO BE GLUTEN-FREE, PLEASE ASK ONE OF OUR STAFF.

SIDES

ALL £3.95

Hand cut chips (gf)(ve)

Skin on fries (gf)(ve)

Roast potatoes and gravy

Got a party in mind?

WELCOME TO OUR

EVENTS AND CATERING COMPANY

Pantry Events & Catering

10% off any booking

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(ve) VEGAN (veo) VEGAN OPTION AVAILABLE (v) VEGETARIAN (gf) GLUTEN FREE PLEASE NOTE: MOST OF OUR DISHES CAN BE ADAPTED TO BE GLUTEN FREE, PLEASE ASK STAFF

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.