

Christmas A La Carte Menu

Starters

Soup of the day (v)(gfo) 5.95

Chicken liver parfait, christmas pudding and prune ketchup, ginger bread, homemade raisins (gfo) 7.95

Blue cheese mousse, port jelly, caramelised pecans, braised celery, truffle honey (v)(gf) 6.95

Confit of salmon, cod roe emulsion, crispy seaweed, pickled daikon, dill oil (gf) 8.25

Pork fritter, apple remoulade, brown sauce, crispy crackling, sweet and sour quince 7.95

Mains

Venison cannon, suet pudding, parsley root, braised onions, cavolo nero, red wine sauce (gfo) 24.95

Local Partridge, "meat loaf", red wine poached pear, confit potato, partridge sauce (gfo) 18.95

Braised beef short rib, welsh rarebit, caramelised cauliflower, pickled walnut, crispy shallot (gfo) 19.95

Parsley and hazelnut crusted plaice, salt baked celeriac, smoked fish velouté, spinach, parsley crisp 21.95

Pollock, cucumber beurré blanc, sea vegetables, seaweed gnocchi, crispy mussels (gfo) 19.95

Wild mushroom ravioli, pickled mushroom, parmesan cream, sourdough crisp (v) 14.95

Desserts

Christmas pudding, malted milk custard, cranberry sorbet 6.95

"Winter mess" vanilla cream, pear, meringue, ginger bread, caramel (gfo) 7.25

Dark Chocolate pave, almond milk purée, clementine sorbet 7.95

Crème caramel, rum raisins, hazelnut ice cream (gfo) 7.50

Selection of finest english cheeses with biscuits and homemade chutneys 8.95

*(v) suitable for vegetarians (ve) vegan (gf) gluten free (gfo) gluten free option (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.

Christmas Bar Menu

Turkey ballotine,
châteaux potatoes, brussel sprouts, bread sauce, parsnip, turkey jus
15.95

Chicken,
ham and leek pie, creamed potato
13.95

The boot burger with pulled pork,
pickles and swiss cheese
12.95

Chicken burger, brie and cranberry
12.95

Boot beer battered fish and chips,
crushed peas, tartare sauce
12.95

8oz fillet steak,
waldorf salad, pickled onion rings, triple cooked chips
24.95

Dry aged steak of the day,
waldorf salad, pickled onion rings, triple cooked chips
(market price)

Sides 3.50

Triple cooked chips
Buttered hispi
Star anise glazed carrots
Pepper sauce
Blue cheese sauce

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