

# THE BOOT



## Gourmet Taster Menu

TUESDAY 23RD APRIL

7.00pm - 7.45pm - 8.30pm

6 Courses - £49.95 Per Person

(wine pairing £20)

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### The Boot Bread

Sourdough, herb butter

### Amuse-Bouche

Chicken liver and bacon jam, allotment beetroot's and goat's curd

### Starter

Beef tartar, daikon, wasabi, coriander

### Fish Course

Skrei cod, cucumber beurre blanc, crispy mussels, sea herbs

### Main Course

Spring lamb, mint vinegar, peas a la française

### Pre Dessert

Artichoke ice cream, acidulated chocolate, toasted hazelnuts

### Dessert

Rhubarb and vanilla cheesecake

*(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.*