

SUNDAY MENU

2 Course 23.95 • 3 Course 26.95

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 pâté
blinis, caper jam, pickled cucumber, puffed rice

Glazed pork belly
fennel & mint remoulade, apple purée

MAINS

Roast chicken
sage & onion stuffing, bread sauce, chicken jus

Slow cooked ribeye of hardwick estate beef
roast potatoes and red wine gravy

(1.50 supp)

Glazed pork belly
sage & onion stuffing, sage & cider sauce

Fish of the day

(market price)

The Platter
beef, chicken, pork with all the trimmings
(3.00 supp)

Hand rolled linguine (v)
basil pesto, bbq purple sprouting broccoli,
toasted hazelnut, ricotta cheese

DESSERTS

Warm bakewell tart
vanilla ice cream

Buttermilk panna cotta,
marinated strawberries, basil, white chocolate
crumble, meringue

Dark chocolate delice
rum caramel, banana, peanut butter ice cream

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

HOT SANDWICHES

Hot roast pork and stuffing
roast potatoes, gravy and Yorkshire pudding

8.95

Hot roast beef and horseradish
roast potatoes, gravy and Yorkshire pudding

8.95

(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.