

## SUNDAY MENU

2 Course 23.95 • 3 Course 26.95

## THE BOOT

## STARTERS

Soup of the day  
sourdough and butter (v)(gfo)

Blue cheese mousse  
pecan, pickled celery, truffle honey

Chicken liver parfait  
spiced prune ketchup, homemade raisins, toasted  
brioche

Whisky cured salmon  
cucumber, dill, clementine, soda bread

## MAINS

Chicken  
sage and onion stuffing, glazed parsnip, bread  
sauce, chicken jus

The Platter  
beef, chicken, pork with all the trimmings  
(supp £3)

Slow cooked ribeye of hardwick estate beef  
roast potatoes, and red wine gravy  
(1.50 supp)

Mushroom risotto  
parmesan, thyme dressing, pickled shimeji (v)

Glazed pork belly  
apricot and thyme stuffing, sage and cider sauce

Fish of the day  
seaweed gnocchi, sea vegetables, beurre blanc  
(market price)

## DESSERTS

Ginger Parkin  
orange caramel, cardamom ice cream

“Winter mess” vanilla cream  
pear, meringue, ginger bread, caramel

Chocolate tart  
clementine sorbet

Selection of finest english cheeses  
with biscuits and homemade chutneys

## HOT SANDWICHES

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

8.95

Hot roast beef & horseradish  
roast potatoes, gravy and yorkshire pudding

8.95

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