

SET LUNCH MENU

2 Course 18.95 • 3 Course 21.95

THE BOOT

STARTERS

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

Blue cheese mousse
pecan, pickled celery, truffle honey (v)(gf)

Chicken liver parfait
spiced prune ketchup, home made raisins, toasted
brioche (gfo)

Whisky cured salmon
cucumber, dill, clementine, soda bread (gfo)

MAINS

Beef short rib
caramelized cauliflower, pickled walnuts, smoked
garlic mash (gf)

Belly pork
braised onions, pear, fondant potato, cavolo nero (gf)

Fish of the day

Bavette steak
waldorf salad, onion rings, triple cooked chips (gfo)
(2 supp)

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

DESSERTS

Ginger Parkin
orange caramel, cardamom ice cream

Chocolate tart
clementine sorbet

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

Selection of finest english cheeses
with biscuits and homemade chutneys

(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.