



THE BOOT SUNDAY MENU

Nibbles

Sourdough focaccia, new season olive oil	4
Marinated olives, chilli and lemon zest	4
Homemade sausage roll, cornichons, mustard and red onion marmalade	6
Crispy chicken popcorn, club sauce	6

Starters

Tamworth pork croquettes, celeriac remoulade and apple puree	8
Crispy prawn Bon Bon, chilli & mango aioli, red onion and coriander	9
Potted Cornish smoked mackerel, chive oil, shallot and cucumber	9
Tomato and mozzarella arancini, basil and tomato sauce, parmesan	8
Bubble & Squeak, smoked streaky bacon, poached egg, hollandaise, watercress	9/16

Roast

Our meats are all ethically sourced from the British Isles. All the roasts are served with Yorkshire pudding, gravy and trimmings.

Trio of Roast 24

Beef 23

Lamb 23

Pork 22

Mains

Aged beef burger, mature cheddar, smoked bacon, secret sauce, lettuce, gherkins, fries	18
Crispy haddock fillet & chips, mushy peas	19
Pan fried seabream fillet, coconut, coriander and chilli, Bombay style potato	25
Potato, spinach and courgette ballotine, goat cheese, tomato, basil and garlic sauce	19
28-days aged sirloin steak, triple cooked chips, peppercorn butter and wild leaves	28

Sides

Chunky chips/ Fries	4
Truffle fries and parmesan snow	6
Seasonal greens	4
Garden salad, cherry tomatoes, cucumber, spring onion and house dressing	4

Desserts

Apple & wild berries crumble, cinnamon, Madagascan vanilla custard	8
Sticky toffee pudding, vanilla ice-cream	8
Classic crème brulee, Martin's shortbread biscuits	9
Dark chocolate, pistachio and nougat semifreddo	9
Ice-creams & sorbets	7