

Pick up our walking book  
for a short or long walk before  
settling down for a hearty  
meal and drink



Served all day Sunday  
Roast Sirloin of beef,  
yorkshire pudding, roast potatoes  
in beef dripping, vegetables  
+ cauliflower cheese sauce

Please see boards for Today's Specials

## Bread, Olives & Nibbles

- V Crusty bread with extra virgin olive oil,  
balsamic vinegar + olive tapenade 4.10
- V Garlic toasted ciabatta with tomato,  
basil + buffalo mozzarella 4.30
- V Traditional hummus + toasted flatbread 3.90
- V Bowl of garlic + herb marinated olives 3.20
- Spicy piri piri chicken wings + spicy dip 5.60
- Cantabrian anchovies + pickled cornichons 5.50
- Rose Farm chipolatas, hoisin + honey glaze 4.80

## Starters & Light Bites

- V Baked camembert with garlic + thyme bread sticks, celery + our cranberry chutney 8.90
- Chicken liver + spiced whisky paté served with toast + red onion marmalade 6.90
- Sauteed lambs kidneys, whole grain mustard tarragon cream sauce, crusty bread 7.90
- V Homemade soup of the day with chunky bread 5.10
- Pan fried button mushroom + bacon In a Blacksticks cheese sauce on toasted ciabatta bread 7.50
- Crispy deep fried baby calamari micro mixed leaf + chilli mayonnaise 7.90
- Ricotta and spinach tortellini lemon and herb butter asparagus tips, rocket + parmesan salad 8.20
- Crispy deep fried whitebait dusted with paprika + citrus mayonnaise 6.90

## Mains

- Rose Farm pork sausage served with creamy mash, rich onion gravy + garden peas 11.90
- Mexican platter: Texas chilli beef, nachos, chicken fajitas, spicy wedges, chunky guacamole + sour cream 17.90
- Rose Farm lamb Henry, braised with rosemary + mint jus, served with savoy cabbage + creamy mash 16.10
- Catch of the day fish pie topped with cheesy mash, served with garden peas 12.60
- Weetwood beer battered haddock, chunky chips, mushy peas + tartar sauce sml 8.50 lrg 12.90
- French inspired seafood broth flavoured with fennel, tomato + garlic, served with baby potatoes 16.90
- Whole tail Whitby scampi, chunky chips, garden peas + tartar sauce 13.90
- Breast of free range chicken with coconut milk, garlic chillis, king prawns + noodles 14.95
- Slow braised steak + ale pie topped with flaky pastry, served with chips + garden peas 12.90
- Pan fried lambs liver, smoked bacon, onions in a rich red wine gravy, creamy mash + peas 12.50
- The Boot Inn 8oz steak burger topped with smoked bacon, Cheddar cheese on a brioche bun, skinny fries 12.40
- V Penne pasta with tender stem broccoli, chillis, basil oil, parmesan cheese + garlic bread rocket salad 10.50
- Prime 21 day local sirloin steak, field mushroom, onion rings, skinny fries 19.90
- Diane, creamy pepper sauce or chilli + garlic oil 1.95

Smaller Portions are available on some dishes

## Salads

- Traditional ploughmans selection of cheeses, honey roast ham, pickles + chutney served with crusty bread 12.50  
Warm leek + goats cheese tart, mixed baby leaf, home pickled beetroot coleslaw 10.50  
Shaved pear + Blacksticks cheese, toasted pine nuts, mixed leaf salad with a honey dressing 10.95  
Smoked mackerel + mixed pickled beats with a creamed horseradish dressing 10.95  
Grilled halloumi, pomegranate seeds, fresh mint, crisp leaf + a balsamic reduction 11.50

## Sandwiches

All served with dressed salad, fries + coleslaw

- North Atlantic open prawn sandwich on rye bread, baby gem lettuce + Marie Rose sauce 8.90  
Tangy Belton Cheddar cheese + pickle sandwich 5.90  
The Boot Inn's own honey roast ham + piccalilli on crusty bloomer £6.90  
Warm steak baguette with fried onions, mushrooms + baby gem 8.50  
Cajun chicken baguette topped with Cheddar cheese served warm 7.95

## Baked Potatoes

- |  |                             |      |
|--|-----------------------------|------|
| Fluffy, crispy baked potato,<br>served with a choice of toppings:<br>Side salad + coleslaw | Chilli beef                 |      |
|  | Crayfish + Marie Rose sauce |      |
|  | Cajun chicken + cheese      | 8.90 |
|  | Cheddar cheese + onion      |      |
|  | Tuna + red onion            |      |

## Side Orders

- |                            |      |                          |      |
|----------------------------|------|--------------------------|------|
| Chunky chips               | 2.80 | Beer battered onion ring | 2.50 |
| Curly fries                | 2.50 | Seasonal vegetables      | 3.00 |
| Creamy mash                | 2.00 | House salad              | 2.80 |
| Buttered new potatoes 2.50 |      |                          |      |

## Deserts + Ice creams

- |   |      |                            |               |
|---|------|----------------------------|---------------|
| Raspberry crème brulee with shortbread biscuit          |      | Double chocolate ice cream |               |
| Sticky toffee pudding, toffee sauce + vanilla ice cream |      | Strawberry Ice Cream       |               |
| Fresh strawberry Eaton mess sundae with marshmallows    | 5.50 | Vanilla ice cream          | 3 scoops 5.25 |
| Baked Belgian chocolate cheese cake + cherry sorbet     |      | Honeycomb ice cream        |               |

Selection of local and country wide cheeses, cheese biscuits, chutney, celery, grapes + honey pecan nuts 8.50

## Speciality Coffee + Hot Beverages

- |   |                        |      |
|---|------------------------|------|
| Americano                               | ~ Filter coffee        | 2.10 |
| Espresso                                | ~ Decaffeinated coffee | 1.90 |
| Double espresso                         | ~ Cappuccino           | 2.60 |
| Hot chocolate with marshmallows + fudge |                        | 2.90 |
| Mocha                                   | ~ Caffè latte          | 2.90 |

## Leaf Tea in a 2 cup teapot

- |                       |                 |      |
|-----------------------|-----------------|------|
| Black earl grey       | ~ Decaffeinated |      |
| Peppermint green      | ~ Darjeeling    | 2.20 |
| Passionfruit + orange | ~ Black Assam   |      |
| English breakfast     | ~ Apple + lemon |      |

All prices include VAT. All credit cards accepted.

We work hard to bring our customers the best fresh produce + ingredients, from locally sourced suppliers where possible.

All food available in the Bar, Restaurant + alfresco.

V suitable for vegetarians

Food available Daily between 11.00 to 2.30 and 6.00 to 9.30. Friday, Saturday, Sunday + Bank Holidays 11.00 through to 9.30.  
Please inform us if you have any allergies