

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 Warm crusty bread with extra virgin olive oil, balsamic vinegar + olive tapenade 3.90
- V Roasted red pepper hummus + toasted flatbread 4.20
- Lemon chilli chicken wings with a sweet chilli sauce 5.50
- Rose Farm chipolatas coated in honey + mustard 4.70
- V Garlic ciabatta with tomato, basil + mozzarella 4.20
- V Bowl of garlic + herb marinated olives 3.00
- V Garlic toasted ciabatta 3.40

Starters & Light Bites

- V Baked camembert with garlic, thyme bread sticks, celery + our cranberry chutney 8.90
- Chicken liver + cointreau paté served with toasted bread + Cumberland sauce 6.90
- Devilleed lambs kidneys, marsala wine, cream + crusty bread 7.90
- V Homemade soup of the day served with crusty bloomer 4.90
- Pan fried mushrooms + bacon In Blacksticks cheese sauce on toasted bloomer 7.50
- Spicy Cornish crab cakes with a vibrant summer slaw + a chilli dip 7.90
- V Asparagus + ricotta tortellini with a lemon + herb butter rocket garnish, parmesan shaving 7.70
- Crispy deep fried whitebait peppered with paprika + citrus mayonnaise 6.90

Mains

- Rose Farm pork sausages served with creamy mash, rich onion gravy + peas 11.90
- Mexican platter: chilli con carne, nachos, chicken fajitas, potato wedges, chunky guacamole + sour cream 17.90
- Organic Rose Farm lamb Henry, slow braised with mint jus, served with savoy cabbage + creamy mash 15.90
- Catch of the day fish pie with mashed potato topped with cheese, served with peas 12.50
- Weetwood beer battered fish, chunky chips, mushy peas + tartar sauce sml 8.50 lrg 12.90
- Trio of fresh fish bourguignon, white wine sauce, parmentier potatoes + baby vegetables 14.90
- Whole tail Whitby scampi, chunky chips, garden peas + tartar sauce 12.90
- Moroccan chicken, ginger, honey + apricot tagine with spiced cous cous + mint yoghurt dip 13.90
- Slow braised steak + Weetwood ale pie topped with flaky pastry, served with chunky chips + peas 12.90
- Pan fried lambs liver sautéed with bacon + onions in a rich gravy, creamy mash + garden peas 12.90
- Boot Inn 8oz steak burger on a brioche bun topped with Cheddar cheese, smoked bacon served with skinny fries + tomato chutney 11.90
- V Tender stem broccoli, penne pasta, chilli + garlic oil, parmesan cheese served with garlic bread 10.50
- Prime 21 day aged local sirloin steak, field mushrooms, grilled tomato + Weetwood beer battered onion rings + skinny fries 19.90
- Diane, creamy pepper sauce or chilli + garlic oil 2.50

Smaller Portions are available on some dishes

Salads

Traditional ploughmans, selection of cheeses, pickles, honey roast ham, boiled egg + chutney, crusty bloomer 11.50

Cajun chicken salad, baby gem lettuce, cherry tomatoes, garlic croutons,
roast peppers dressed with Rosemary oil 11.50

Cumbrian + Norfolk cured meats, homemade pickles, crusty bloomer 10.50

V Heritage tomato, mozzarella salad with fresh basil, micro herbs + oregano oil 9.50

Cornish crab + asparagus nicoise salad, cherry tomatoes, boiled egg, lemon oil dressing + crusty bread 11.90

Sandwiches

All served with dressed salad, chips + coleslaw

Belton Farm House Cheshire cheese + pickle, crusty bloomer 5.90

Honey + mustard roast ham + piccalilli on a crusty bloomer 6.90

Cajun chicken melt on a baguette with Cheddar cheese + roast red peppers 7.90

Pan fried rump steak baguette, sautéed onions + mushrooms on a baguette 8.50

V Roast red pepper, tomato + mozzarella basil wrap 6.90

Baked Potatoes

Baked fluffy + crispy, served with a choice of toppings:
Served with side salad + homemade coleslaw

Chilli con carne

Crayfish + marie rose

Cheese + onion

Cajun chicken + Cheddar cheese

Tuna + red onion

8.90

Side Orders

Chunky chips or skinny fries

2.80

Onion rings

2.50

Curly fries

2.50

Seasonal vegetables

2.80

Creamy mash

2.00

House salad

2.80

Buttered new Cheshire potatoes 2.80

Desserts + Ice Creams

Rich chocolate brownie + vanilla ice cream

Rhubarb + summer berry crumble + vanilla custard

White chocolate + raspberry cheesecake + raspberry sorbet

Vanilla panna cotta with fresh strawberries + shortbread biscuits

5.50

Vanilla pod ice cream

Honeycomb ice cream

Double chocolate ice cream

Strawberries + cream ice cream

5.50 (3 scoops)

Speciality Coffee + Hot Beverages

Americano

~ Filter

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 tea

Peppermint green

~ Darjeeling

Passionfruit + orange

~ Black Assam

English breakfast

~ Apple + lemon

2.20

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