

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

## Nibbles

- V Warm crusty bread with extra virgin olive oil, balsamic vinegar + olive tapenade 4.10
  - V Roasted red pepper hummus + toasted flatbread 3.90
  - Chilli chicken wings with a chive sour cream dip 4.90
  - V Garlic toasted ciabatta with tomato, basil + buffalo mozzarella 4.30
  - V Bowl of herb + garlic marinated olives 3.20
  - Rose Farm chipolatas coated in honey + mustard 4.80
- Board to share for 2  
Hummus, chicken wings, garlic bread, olives + chipolatas with crusty bread 9.00

## Starters & Light Bites

- V Baked camembert with garlic + rosemary bread sticks, celery + orange cranberry chutney 8.50
- V Roast cashews + red pepper paté served with toast + spiced plum chutney 6.90
- Sauteed lambs kidneys, smoked bacon whole grain mustard + tarragon cream sauce served with crusty bread 7.90
- V Homemade soup of the day served with crusty bloomer bread 5.10
- V Pan fried button mushrooms in a creamy garlic + chive sauce served on toasted bloomer 7.50
- Deep fried calamari, micro mixed leaf + chilli mayonnaise 7.90
- V Penne pasta arrabiata, spicy tomato sauce with black olives + fresh basil sml 6.90 lrg 10.50
- Crispy deep fried whitebait dusted with paprika + citrus mayonnaise 6.90

## Mains

- Rose Farm pork sausages served with creamy mash, rich onion gravy + garden peas 11.90
- Mexican platter: Texas chilli beef, nachos, chicken fajitas, potato wedges, chunky guacamole + sour cream 17.90
- Rose Farm lamb shank, spiced red cabbage, creamy mash + a rosemary gravy 16.90
- Catch of the day fish pie topped with cheesy mash potato, served with garden peas 12.60
- Weetwood beer battered haddock, chunky chips, mushy peas + tartare sauce sml 8.50 lrg 12.90
- Breast of free range chicken marinated in coconut milk, garlic chillies + ginger served with spicy noodles + king prawns 15.95
- Whole tail Whitby scampi, chunky chips, garden peas + tartare sauce sml 9.50 lrg 13.90
- 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 12.50
- The Boot Inn 8oz steak burger topped with smoked bacon, Cheddar cheese on a brioche bun + fries 12.50
- V Thyme infused risotto with wild mushrooms + roast pumpkin, topped with fresh basil 14.95
- Prime 21 day aged local sirloin steak, field mushroom, grilled tomato, onion rings + skinny fries 19.90
- Sauces: creamy peppercorn, blue cheese or chilli + garlic oil 1.95

Smaller Portions are available on some dishes

## Salads

- Traditional ploughmans selection of cheese, honey roast ham, pickles + chutney served with crusty bread 12.50  
Fillet steak strips tossed in garlic chilli on a mixed leaf salad served with fries 19.90  
Warm Cajun chicken salad, mixed leaf, roast red peppers, garlic crouton dressed in rosemary oil 11.90

## Sandwiches

All served with coleslaw + fries

- Ultimate cheese + ham toastie topped with Welsh rarebit + glazed 6.90  
Belton Cheddar cheese + pickle sandwich 5.90  
North Atlantic prawn open sandwich, baby gem lettuce + Marie Rose sauce 8.90  
Cajun chicken baguette topped with cheese + roasted red peppers 7.95  
Warm steak baguette, fried onions, mushrooms + baby gem lettuce 8.50  
V Pickled beetroot + goats cheese on brown bread 6.50

## Baked Potatoes

- Fluffy baked potato with a choice of toppings:  
Side salad + coleslaw
- Chilli beef  
Crayfish + Marie Rose sauce  
Cajun chicken + cheese + roasted red peppers 8.90  
Cheddar cheese + red onion

## Side Orders

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

## Deserts

See Blackboard

## Ice Creams

- |                            |                     |          |      |
|----------------------------|---------------------|----------|------|
| Double chocolate ice cream | Vanilla ice cream   | 3 scoops | 5.25 |
| Strawberry Ice Cream       | Honeycomb ice cream |          |      |

## Cheeseboard

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    |      |
| Passionfruit + orange | ~ Black Assam   | 2.20 |
| 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