

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

- ✓ Taramasalata topped with sliced radish,
sourdough crisps 5.50
 - ✓ Garlic toasted ciabatta, plain 3.90
or tomato + mozzarella 4.20
 - ✓ Traditional hummus + toasted flatbread 3.90
 - ✓ Bowl of herb + garlic marinated olives 3.20
 - Chilli chicken wings with a chive sour cream dip 4.90
 - Rose Farm chipolatas coated in honey + mustard 4.80
- Board to share for 2
Hummus, chicken wings, garlic bread, olives, chipolatas, taramasalata, sourdough crisps 9.00

Starters & Light Bites

- ✓ Baked camembert with garlic + rosemary bread stick, celery + orange cranberry chutney 8.50
- Chicken liver + whisky spiced paté served with toast + red onion jam salad garnish 6.90
- Sauteed lamb kidneys, smoked bacon whole grain mustard + tarragon cream sauce served with crusty bread 7.90
- ✓ Homemade soup of the day served with bloomer bread 5.10
- Pan fried button mushrooms, smoked bacon in a creamy Blacksticks sauce, served on toasted bloomer 7.50
- Deep fried calamari, micro mixed leaf + chilli mayonnaise 7.90
- ✓ Penne pasta, tender stem broccoli in chilli garlic oil + fresh basil sml 6.90 lrg 10.50
- Crispy deep fried whitebait dusted with paprika + citrus mayonnaise salad garnish 6.90

Mains

- Fillet of chalk stream trout, seafood broth, baby potatoes, clam, Menai mussels + samphire 14.95
 - Mexican platter: Texas chilli beef, nachos, chicken fajitas, potato wedges, chunky guacamole + sour cream 17.90
 - ✓ Wild mushroom, red wine, herb ragu pappardelle pasta, dusting of fresh oregano, served with garlic bread 11.90
 - 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
 - Free range chicken, chestnut mushroom, tarragon cream sauce topped puff pastry, baby potatoes 12.50
 - Whole tail Whitby scampi, chunky chips, garden peas + tartare sauce, salad garnish sml 9.50 lrg 13.90
 - Slow braised steak + ale pie topped with flaky pastry, served with chunky 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 smoky bacon, Cheddar cheese on a brioche bun + fries 12.50
 - 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

Steak strips tossed in garlic chilli on a mixed leaf salad served with fries 19.90

Oriental king prawn, spiced noodle bean sprout salad with a soy chilli + garlic dressing
or for a vegetarian, with marinated tofu 12.95

V Roast pepper, aubergine, courgette chard radicchio, griddled asparagus, mixed leaf + dressed with herb oil 11.50

Herb crusted free range chicken breast, baby gem + water cress salad with a citrus mayo 12.70

Sandwiches

All served with coleslaw, salad garnish + chips

Fried chicken with thyme lemon bread crumbs, baby rocket, citrus mayo + tomato 6.90

Rich mature Belton Cheddar cheese + pickle on bloomer bread 5.90

North Atlantic prawn open sandwich, baby mixed leaf + Marie Rose sauce 8.90

Honey roast ham, vine tomatoes + piccalilli 7.95

Hot steak on ciabatta, fried onions, mushrooms + peppery rocket 8.50

V Roast pepper, portabella mushroom + grilled root veg 6.50

Baked Potatoes

Fluffy baked potato with a choice of toppings: Side salad + coleslaw	Chilli beef	
	Prawns + Marie Rose sauce	
	Fried chicken, cheese + mayo	8.90
	Cheddar cheese + red onion	

Side Orders

Chunky chips or fries	2.80	Beer battered onion rings	2.50
Curly fries	2.50	Seasonal vegetables	3.00
Creamy mash	2.00	Buttered new potatoes	2.60
House salad	2.80		

Deserts

Traditional Bakewell tart + custard	Vanilla ice cream	
Raspberry, chocolate, vanilla ice cream sundae	Honeycomb ice cream	
Brandy snap basket filled with summer fruits with champagne sorbet	Strawberry ice cream	
Sticky toffee pudding, toffee sauce + vanilla ice cream	Double chocolate ice cream	All 5.50
Selection of English cheeses, biscuits, homemade chutney, grapes, honeyed pecans, celery		8.00

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