



# Supper Menu

## Mains

- gammon, black pudding & leek crumble, broccoli and parsley sauce 11.95  
 14. pouilly fuissé domaine cordier - france 29.95
- chicken, bacon & brie burger, sweet potato fries and slaw 10.95  
 23. pinot noir reserva claro - chile 5.25 / 17.95
- the boot burger, slow-braised bbq ox cheek, swiss cheese, fries and slaw 10.95  
 22. primitivo oltre passo - italy 5.25 / 17.95
- smoked salmon, mussel & saffron fettuccine, watercress and pine nuts 11.95  
 12. chablis le cap de st martin - france 25.50
- two smoked and rubbed beef ribs, slaw and fries 15.95  
 27. shiraz cabernet petit verdot, wirra wirra 'the good catch' - australia 6.25 / 22.95
- tomato & feta galette, red onion salad and fries (v) 10.95  
 8. picpoul de pinet plo d'isabelle - france 5.50 / 19.95
- king prawn caprese salad, mozzarella, brown butter croutons, balsamic dressing 12.95  
 6. gavi villa berta - italy 5.25 / 17.95

## Dry-Aged Steaks

- 10oz fore rib 25.95   8oz sirloin 23.95   8oz fillet 25.95   8oz rump 18.95  
 25. malbec capilla de barro - argentina 5.50 / 19.95 or 29. barolo natale verga - italy 32.95
- all steaks served with boot chips, wild mushrooms, pomme purée, black truffle*

## About Our Steaks:

Here at The Boot, we are committed to offering you the 'very best' and our steaks are no different. All beef is aged from a few days to several weeks but 'dry ageing' is regarded as the best ageing technique because it concentrates the taste of the meat. The selection of steaks we offer, have been specially chosen to maximise the flavour and give you the very best taste possible.

**Fore rib:** One of the grandest cuts of all, the fore rib has plenty of fat marbled through the flesh which adds flavour and keeps the meat tender during cooking. Rib-eye steaks are the boneless steaks cut from the fore rib.

**Sirloin:** From the middle back, a good size and well marbled with tasty fat. Tender, juicy and full of flavour, we recommend cooking to medium/rare.

**Fillet:** Comes from inside the sirloin. This muscle does no work at all, so it's very tender and has no fat. It needs little cooking and is best served rare with a peppercorn or stilton sauce to add punch.

**Rump:** Known as the steak lover's steak, rump steak is full of flavour. A lean cut with very little marbling this is a good everyday steak taken from the lower back of the animal.  
 Best served medium to medium rare.

## Sides

- tenderstem broccoli and hollandaise (v) 3.50   garlic greens (v)(gf) 3.50   honey glazed carrots (v)(gf) 3.50  
 boot fat chips (gf) 3.50   pickled onion rings (v) 3.50   peppercorn sauce 1.95   stilton sauce 1.95

(v) suitable for vegetarians (ve) vegan (gf) gluten free (gfo) gluten free option available 1 recommended wine  
 please note: most dishes can be adapted to offer a gluten free option, please ask staff

Nuts, allergies and dietary requirements: We regret we cannot guarantee our food products are totally nut free. Some of our dishes contain nuts and other dishes may contain nuts or nut traces. If you have any allergies or special dietary requirements please consult a member of staff and ask to see our recipe book detailing all the ingredients we use in our dishes. If you are in any doubt, please select another dish from our menu.