

SET LUNCH MENU

2 COURSES £18.95 3 COURSES £21.95

STARTERS

SOUP OF THE DAY
sourdough and butter

GIN AND BEETROOT CURED SALMON
horseradish cream, beetroot, sourdough crisp

HAM HOCK TERRINE
cider jelly, pea tartare, mint emulsion

SUMMER SALAD OF COURGETTE (v)
tomato, fennel, olive

MAINS

TORI & BEN'S BAVETTE STEAK 8oz
pickled red onion rings, mixed leaf salad and fat chips (supp £1.50)

LAMB BELLY
aubergine, sarladaise potato, marinated cherry tomato

ROASTED HAKE
caper and dill crushed potato, elderflower pickled fennel,
seaweed hollandaise

PARMESAN ARANCHINI (v)
baby spinach, salsa Verdi, parmesan crisp, black garlic

ROAST CORNFED CHICKEN
creamed potato, charred spring onion, tarragon, parsley lemon dressing

DESSERTS

SALTED CARAMEL TART (v)
ginger ice cream

DARK CHOCOLATE CREMEUX (v)
honeycomb, sea buckthorn sorbet, walnut

SPICED APPLE AND BLACKBERRY CRUMBLE (v)(gfo)
vanilla anglaise, mascarpone ice cream

SELECTION OF CHEESES (v)
homemade biscuits, celery, grapes and chutney

(v) suitable for vegetarians (ve) vegan (gf) gluten free (w) wine/ale recommendation for this dish

Gluten free dishes: please note, most of our dishes can be adapted to offer a gluten free option, please ask staff for details

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.

LUNCH MENU

MAINS

CHICKEN BURGER

streaky bacon, brie, lettuce, tomato and homemade slaw
£12.95

BOOT BURGER

aged longhorn beef patty, streaky bacon, swiss cheese,
lettuce, pickles and bbq mayo
£12.95

BOOT BEER BATTERED FISH AND CHIPS

tartare sauce and crushed peas
£12.95

SMOKED SALMON

nicoise salad
£10.95

SANDWICHES

CLUB SANDWICH

£7.95

OPEN PLOUGHMANS SANDWICH (CAN BE ADAPTED TO BE MEAT FREE)

£7.95

PRAWN

avocado, gem lettuce
£7.95

All served with skin on fries, on a choice of farmhouse white or granary

FLAT BREADS

MOZZARELLA ^(v)

tomato, pesto, basil, pine nuts
£6.95

LAMB SHOULDER

tzatziki, black garlic, pickled cucumber
£7.25

SIDES

ALL £3.50

CAULIFLOWER CHEESE
PEAS À LA FRANCAISE
STAR ANISE GLAZED CARROTS
CHUNKY CHIPS
SKIN ON FRIES
PEPPERCORN SAUCE
BLUE CHEESE SAUCE

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