

Evening

STARTERS

RED WINE POACHED PEAR 7.00

Rocket salad and crushed walnuts

PAN SEARED SCALLOPS 11.00

Pea puree, crispy choriza

SOUP & CRUSTY BREAD 5.00

Steaming bowl of soup, warm crusty bread

HAM HOCK TERRINE 8.00

Pressed ham hocks, piccalilli, quail's egg

CHICKEN LIVER PARFAIT 7.50

Sticky red onion chutney, toasted ciabatta

MAINS

ROAST PORK BELLY 18.00

Creamy mashed potato, glazed carrots, balsamic reduction

THE BOOT BURGER 15.00

Hand pressed burger patty, field mushroom, blue cheese, onion rings & skinny fries

SEARED DUCK BREAST 21.00

Garlic dauphinoise, wilted spinach, sticky cherry jus

STUFFED CHICKEN BREAST WRAPPED IN PARMA HAM 18.00

Chicken stuffed with sundried tomato, roasted med veg, creamy mashed potato

ROAST PEPPER, AUBERGINE & COURGETTE TART 15.00

Midi potatoes, baby leaf salad

BAKED WHOLE SEA BREAM 19.00

Midi potatoes, garden pea, mange tout & duo of cherry tomatoes fricassee

8OZ SIRLOIN STEAK 24.00

Fries, beer battered onion rings, field mushroom, vine tomatoes