



The Old Boot Inn
18TH CENTURY PUB & RESTAURANT

STARTERS

Home-made soup of the day, crusty bread **(GA)** 6.95

Rosemary focaccia with heritage tomatoes, poached egg and avocado 6.50

Cornish crab, avocado and grapefruit salad with cherry tomatoes and vinaigrette **(GF)(V)** 8.50

Crispy salt and pepper squid, sweet chili sauce, spring onions and chili **(GF)** 8

Duck pancakes, with hoisin sauce, spring onions, cucumber, chili and coriander 8

BURGERS AND SANDWICHES

Beef Cheeseburger, locally sourced steak mince burger served in a brioche bun with crispy bacon, smoked cedar, baby gem lettuce, house relish on the side and hand cut chips **(GA)** 14.95

Buttermilk fried chicken burger, brioche bun with crispy bacon, smoked cedar, baby gem lettuce, house relish on the side and hand cut chips

Croque madame with soft sourdough, gruyere cheese, smoked ham, creamy Dijon sauce, topped with a fried egg, mix leaves & skinny fries 12

Steamed bao buns with BBQ pork belly and pickled cucumber, skinny fries and mix leaves 12

MAINS

Chicken schnitzel, crispy breaded chicken escalope, served with parmesan and mushroom sauce, mix leaves and skinny fries. 15

Beer battered Haddock and chips, tartar sauce, peas and lemon 14.95.

Surf and turf salad, thinly sliced rump minute steak, pan-fried garlic butter jumbo prawns on a bed of green papaya salad with carrots, cucumbers, bean sprouts, cherry tomatoes and baby spinach, dressed with lime, garlic and black olive dressing. **(GF)** 17.50

Coconut and red curry laksa, with mussels and king prawns, pak choy, lime, chili & coriander, rice noodles **(GF)**



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VEGAN

Vegan Zaatar roasted cauliflower, chickpeas, coconut & red curry sauce , fresh herbs & rice noodles **(GF)**
(V) 14

Vegan Mexican salad bowl with grilled bell peppers, red onions, sweet corn
Tomatoes, shredded lettuce, black beans and roast tomato vinaigrette **(GF)(V)** 15

STEAKS

Flat iron steak with hand cut chips & mix leaves, and your choice of sauce peppercorn/béarnaise **(GF)**

New York strip steak with hand cut chips & mix leaves, and your choice of sauce peppercorn/béarnaise
(GF)

Bone-in Ribeye Steak with hand cut chips, mix leaves and your choice of sauce peppercorn/béarnaise
(GF)

600gr Chateaubriand for two, 28 day matured tender cut, recommended medium rare. Served with hand cut chips, mix leaves, sautéed mushrooms, grilled tomatoes and your choice of sauce peppercorn/béarnaise
(GF)

SIDES

Skinny fries 3.50

Hand cut chips 4

Garden salad tomato, red onions, cucumber, mix leaves 4.50

Seasonal vegetables of the day 4.50

Mix baby leaves salad 3.50

(GF) gluten free

(GA) gluten free available on request

(V) Vegan