



The Old Boot Inn

18TH CENTURY PUB & RESTAURANT

STARTERS

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

Crispy duck croquettes, with hoisin sauce, beetroot and plum glaze, pickled cucumber and coriander 8

Spanakopita Spinach and feta filled filo triangles served with olives, tzatziki and chili oil. 7.50

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

Tapas for two Olive oil and sea salt fried Padron peppers, Sauteed chorizo with red wine, Gambas al ajillo (oven baked tiger prawns with olive oil chili and garlic), Kalamata olives, spring onions and chilies, garlic mayo and warm ciabatta bread (GA) 15

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, juicy seasoned chicken breast, served in a brioche bun with crispy bacon, smoked cedar, baby gem lettuce, house relish on the side and hand cut chips (GA) 12

Fajitas Baguette, marinated chicken strips with charred peppers and onions, served in a warm baguette with skinny fries, siracha mayo and mix leaves 13

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.

Vegan Katsu curry, Green garden Fritters (mix of broad beans, peas and spinach) coated in gluten free breadcrumbs served with katsu curry sauce and rice noodles 14.95

Fettucine Bolognese burrata, freshly cooked pasta with Home-made Bolognese sauce of carrots, celery, onions, tomatoes and ground beef, topped with Italian Burrata cheese 17.50

Salmon en croute, spinach, sauteed new potatoes, lemon and creamed baby leeks 18.50



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STEAKS

Flat iron steak with hand cut chips & mix leaves, and your choice of sauce peppercorn/béarnaise (GF)
16.95

New York strip steak with hand cut chips & mix leaves, and your choice of sauce peppercorn/béarnaise
(GF) 22.50

Bone-in Ribeye Steak with hand cut chips, mix leaves and your choice of sauce peppercorn/béarnaise
(GF) 28.95

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) 60

KIDS

Gluten free chicken goujons peas and fries

Kid's schnitzel peas and fries

Kid's sausage peas and fries

Kid's fish and chips and peas

Some of our main courses can be sized down to kids' portions.

All kids' meals £9 with a scoop of ice cream for dessert



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SIDES

Skinny fries 3.5,

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

(GA)=Gluten free available (GF)=Gluten free (V)=Vegan