



The Old Boot Inn
18TH CENTURY PUB & RESTAURANT

STARTERS

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

Vegetable Gyoza dumplings, shitake mushrooms, orange ponzu sauce (V) 7

Kerala prawns, pan fried in coconut oil, black mustard seeds, garlic and peppers, turmeric and kaffir lime leaves, chipotle mayo (GF) 7.50

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

Rosemary & garlic baked camembert to share, warm ciabatta and chutney (GA) 12.50

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

Venison burger served in a brioche bun with crispy bacon, smoked cedar, baby gem lettuce, house relish on the side and hand cut chips (GA) 15

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

Chicken & chorizo quesadilla, cheddar cheese Pico De Gallo, tzatziki and skinny fries

Fish finger baguette, sour dough, tartar sauce, mix leaves and skinny fries

MAINS

Chicken Schnitzel, crispy breaded chicken escalope served with mix leaves, and skinny fries 14.50

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

Duck shepherd's pie, creamy mash topping, baby carrots and braised red cabbage 16.95

Slow cooked Lamb Shank served with mustard mash, Brussel sprouts and red wine sauce 18.50

Tandoori Spiced Halibut, basmati and black lentil kedgeree, confit cherry tomatoes and coriander 18.95



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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

VEGAN

Risotto di funghi Portobello al forno Oven baked Portobello mushrooms stuffed with mushroom risotto, dressed mix leaves, truffle oil and crispy onions 14.95

Vegan Black bean Chili sin carne, medjool dates, fragrant rice **(V)** 13.50

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

SIDES

Skinny fries 4

Hand cut chips 4

Seasonal vegetables of the day 4

Basmati rice 4

Mix baby leaves salad, vinaigrette 4

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