



STARTERS

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

Pan fried potato gnocchi with creamed spinach, pecorino cheese and toasted pine nuts 6.95

Spring onion and chili spiced crab cakes, with roasted garlic & wasabi aioli,
balsamic reduction 7.50

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

Baked goats' cheese and quince tart, rocket, beetroot glaze 7.50

BURGERS AND SANDWICHES

Tennessee Whiskey cheeseburger, home-made steak mince and whiskey burger served in a brioche bun with crispy bacon, applewood smoked cheddar, baby gem lettuce, house relish on the side and hand cut chips (GA) 15

Teriyaki chicken burger, marinated, grilled chicken breast, served in a brioche bun with crispy bacon, smoked applewood cheddar, baby gem lettuce, house relish on the side and hand cut chips (GA) 13.50

Bacon and brie panini, roasted garlic butter, baby leaves and skinny fries 10.50

Philly cheese steak baguette, caramelised onions, green peppers, mix leaves and skinny fries 14

MAINS

Wiener schnitzel, crispy fried veal escalope in a tender panko coating served with mix leaves, skinny fries and mushroom gravy 17.50

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

Duck Laksa, Malaysian coconut and red curry sauce, Asian spiced confit duck, rice noodles, Pak choy and lime 16.50

Butternut squash and ricotta ravioli with Provençale tomato sauce, sage oil and parmesan 14

Chicken Cordon bleu, corn feed chicken breast pounded thin and stuffed with Swiss cheese and ham, then covered with panko breadcrumbs and fried, served with skinny fries and mix leaves 17.50

Seafood pie, salmon, king prawns, cod, scallops, cheesy mashed potato topping, sautéed winter greens 18



The Old Boot Inn
18TH CENTURY PUB & RESTAURANT

STEAKS

Rump minute steak with skinny fries & mix leaves, and your choice of sauce peppercorn/béarnaise
(GF) 14.50

Flat iron steak with hand cut chips & mix leaves, and your choice of sauce peppercorn/béarnaise
(GF) 18

Bone-in Ribeye Steak with hand cut chips, mix leaves and your choice of sauce
peppercorn/béarnaise (GF) 32

CHEF'S SPECIAL

14-hour slow cooked lamb shoulder on the bone, for two, Marinated with lime, garlic & rosemary,
served with two sides of hand cut chips, side of seasonal vegetables, grilled tomatoes, and rosemary
lamb jus 60

VEGAN

Vegan tomato & Roasted Vegetable Risotto, with red bell peppers, zucchini, sun-dried tomatoes, &
fresh herbs (V)(GF) 14.50

Vegan coconut & red curry laksa, rice noodles, steamed pak choy & winter vegetables (V)(GF) 14

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 4.50

Mix baby leaves salad, vinaigrette 4

Cheesy fries 6

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