



The Old Boot Inn
18TH CENTURY PUB & RESTAURANT

STARTERS

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

Chicory salad, with figs, stilton, and walnuts 7 (GF)

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

Crispy duck pancakes with hoisin sauce, spring onions, cucumber, and chili 8.50

Tapas platter for two, sautéed chorizo with red wine, oven baked garlic and chili tiger prawns, olive oil, grilled Padron peppers, olives and warm ciabatta 15 (GA)

BURGERS AND SANDWICHES

The Boot double cheeseburger, two home-made steak mince patties served in a brioche bun with crispy bacon, applewood smoked cedar, baby gem lettuce, house relish on the side and hand cut chips (GA) 15

Fish burger, panko breaded crispy hake fillet, served in a brioche bun with gherkins, baby gem lettuce, home-made tartar sauce on the side and skinny fries 14

Doner kebab sandwich a Turkish seasoned, rotisserie-style chicken, garlic, cucumber and mint tzatziki sauce, topped with fresh vegetable slaw, gherkins and tomatoes 12

MAINS

Beer battered Haddock and chips, tartar sauce, lemon and peas 15

Marinated Roasted half Chicken, 12 hour marinated with Zesty Lime, fresh garlic, lemon grass and herbs, served with wok-tossed vegetables, and tzatziki 15.95 (GF)

Chicken schnitzel, crispy breaded chicken escalope served with mix leaves, vinaigrette, and skinny fries 15

Salmon en Croute, tarragon mash, grilled asparagus, cucumber & chervil salsa 19.50

Barnsley lamb chop, jersey royals, Moroccan cous-cous, wild garlic gremolata 20

STEAKS

Flat iron steak with hand cut chips & mix leaves, and your choice of sauce peppercorn/béarnaise 18.50(GF)

Himalayan salt aged Sirloin Steak with hand cut chips, mix leaves and your choice of sauce peppercorn/béarnaise 25(GF)



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CHEF'S SPECIAL

Surf and Turf 600gr Chateaubriand for two, cooked to your liking, topped with garlic jumbo prawns, served with hand cut chips, mix leaves salad, sautéed mushrooms, grilled tomatoes and choice of peppercorn/béarnaise sauce 80 (GF)

VEGAN/VEGETARIAN

Caprese, Italian salad made of sliced fresh mozzarella, tomatoes & sweet basil pesto, seasoned with sea salt & olive oil 13.50

Spring vegetable, falafel & cauliflower tabbouleh a healthy, lemony herb salad, with baby leaves, mint, asparagus, capers, spring onions and tomato, drizzled with tahini caper & lime dressing 14 (GF)(V)

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