



The Old Boot Inn

18TH CENTURY PUB & RESTAURANT

Starters

Home-made Soup of the day served with bread & butter 7

Grilled Halloumi Fattoush, toasted pitta pieces, quinoa, tomatoes, dill and mint, baby leaves and vinaigrette 7.50

Spanakopita, spinach, and feta filled filo triangles, olives and tzatziki 7

Avocado and crab salad, dressed white crab meat, fresh avocado, nasturtium leaves, grapefruit, and cherry tomatoes 8

Crispy salt and pepper squid, spring onions, chili, and sweet chili sauce 8.50

Sandwiches and Burgers

Skirt steak fajitas, with chimichurri, grilled bell peppers and caramelised onions, Mexican tortillas, and skinny fries 16

Buttermilk fried chicken burger, pickled cucumber, lettuce, tomato, crunchy slaw, house relish 14

Minced steak cheeseburger with smoked applewood cheddar, house relish, tomatoes, crispy bacon, baby gem lettuce & hand cut chips 15

Portuguese style chicken liver panini, peri-peri sauce, and biltong dust, served in a pressed Portuguese roll with house relish and skinny fries 12

Cheese & Tuna melt Panini, gruyere cheese, with house relish and skinny fries 12



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Mains

Mediterranean Grilled Chicken Salad with romaine lettuce, cherry tomatoes, avocado, feta, pitted olives, crispy bacon crumb, blue cheese dressing and parmesan croutes 16

Beer battered haddock & chips, peas and tartar sauce 15.50

Chicken schnitzel, panko breaded and fried chicken breast, tomato, and red onion salad, sauteed mushrooms and peppercorn sauce on the side 15.50

Surf and turf salad Sliced rump steak, cherry tomatoes, rocket and green papaya salad, jumbo king prawns 18.50

Moqueca (Brazilian Seafood Stew), with coconut milk, tomatoes, peppers, onions, garlic, lime and coriander, served with steamed rice, cod, red mullet, clams and tiger prawns 19.50

Steaks

Flat iron steak with hand cut chips, mix leaves salad, and your choice of sauce peppercorn/bearnaise 18.50

New York strip steak with hand cut chips, mix leaves salad, and your choice of sauce peppercorn/bearnaise 26

Vegan

Vegan risotto stuffed peppers with asparagus and sun-dried tomatoes 15

Pea and shallot vegan ravioli with Prego sauce, fresh mushrooms, roasted garlic & herb, and chunky garden greens 14

Chefs special

12-hour slow cooked lamb shoulder on the bone to share for two, marinated with Lemon, garlic & rosemary, served with Cajun potatoes, grilled tomatoes, and rosemary lamb jus 60

Sides



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Mix leaves 4, Skinny fries 4, Hand cut chips 4, Summer salad, feta and balsamic reduction 5,
Cajun spiced crispy new potatoes 5, Steamed Basmati rice 4, Seasonal green veg 5