



**The Old
Boot Inn**

Autumn Menu

Starters

Butternut Squash & Rosemary Soup (V) £8

steamed 4 cheese garlic bun

Wild Mushroom Parfait, (V) £9

toasted brioche, chamomile, fig jam, radishes, chives

Crispy Squid £8

chorizo jam, chives, lemon

Mini Ploughman's £8

ham, 5-year-old cheddar, tomato chutney, pickles, warm bread

Mains

Baked Ratatouille Fragola & Buffalo Mozzarella £15

tomato fondue, basil

Beer Battered Haddock & Triple Cooked Chips £18

crushed garden peas, chips, tartare sauce

Sausage & Mashed Potatoes £14

buttered kale, onion gravy

Pork Belly Ham, Eggs £16

vegetable lentil ragu, sweet mustard sauce

Rib Eye Steak & Triple Cooked Chips £26

not normal Caesar salad, chimichurri sauce

Desserts

Rhubarb Eton Mess, lemon, & lime £7

Sticky Toffee Pudding, toffee sauce, honeycomb ice cream £7

Warm Black Forest Chocolate Brownie, cherry sauce, vanilla ice cream £7

Cheese Plate, Brie, Aged Cheddar, Stilton £11

grapes jelly, tomato chutney, crackers

(V) Vegetarian dishes. If you are a Vegetarian or Vegan we are happy to create dishes for you that are not on the menu, please ask your server about this.

Please let our team know any food allergies and we will be happy to accommodate all food allergies or food sensitivity.

A discretionary 12.5% service charge will be added to your bill.



Wi-Fi: Theoldbootinn Password: Tobis_secret

