



The Old Boot Inn

December Menu

Starters

Butternut Squash & Rosemary Soup (v), parmesan crouton, chives £8

Whipped Feta Cheese & Ginger salt baked beetroot, watercress, candied olives £9

Maple Cured Salmon Gravlax soda bread, green apple, cucumber, horseradish £10

Game Bird Terrine, mead jelly, toasted sourdough bread £10

Mains

Baked Ratatouille Fragola & Boccioni (v) £18
garlic bread, mixed garden salad, green goddess dressing

Beer Battered Haddock & Triple Cooked Chips £18
crushed garden peas, chips, tartare sauce

Over Roasted Seabass Bouillabaisse £22
mussels, new potatoes, tomatoes, fennel, saffron rouille

Wild Boar & Apple Sausages mashed potatoes, kale, onion gravy £18

Venison Bacon Burger smoked brie, L,T,P,O, blackberry mustard & triple cooked chips £18

Red Wine Braised Blade of Beef stilton, dauphinoise potatoes, carrots, green beans £24

8oz Rib-Eye Steak & Triple Cooked Chips not normal Caesar salad, Mushroom sauce £29

Dessert

Apple & Fig Crumble, vanilla bean custard £8

Sticky Toffee Pudding, toffee sauce, honeycomb ice cream £8

Warm Black Forest Chocolate Brownie, cherry sauce, vanilla ice cream £8

Cheese Plate, Brie, Aged Cheddar, Stilton grape jelly, tomato chutney, crackers £12

(v) vegetarian. Please let our team know in advance of any food allergies or sensitivities.
For Vegetarian or Vegans, we are happy to create dishes for you that are not on the menu.
Please ask your Server about this.

Wifi: Theoldbootinn
Password: Tobis_secret



A discretionary 12.5% service charge will be added to your Bill