

THE  
BOOT  
— MELBOURNE —

# Main Menu



THEBOOTATMELBOURNE.CO.UK



ALLERGENS

## Snacks

SPICED GORDAL OLIVES (VE)(GF) 6.<sup>99</sup>

HOUSE SOURDOUGH WHIPPED BUTTER (V) 6.<sup>99</sup>

SMOKED MACKEREL PÂTÉ CHILLI OIL, FRIED CURRY LEAF, HOUSE FLATBREAD (GFO) 8.<sup>99</sup>

PADRON PEPPER SMOKED SALT, GARLIC AIOLI (V)(GF) 6.<sup>99</sup>

## Small Plates

CITRUS CURED SALMON NEW POTATO, DILL YOGHURT (GF) 12.<sup>99</sup>

HERITAGE TOMATO FLATBREAD STRACCIATELLA, BASIL (V)(GFO) 9.<sup>99</sup>

CHICKEN CAESER SCHNITZEL ANCHOVY, SOURDOUGH CROUTE 11.<sup>99</sup>

NDUJA HAKE BRANDADE FENNEL KETCHUP 11.<sup>99</sup>

## Large Plates

CHARRED HISPI CABBAGE SUMMER CORN SUCCOTASH, TOASTED ALMOND (V)(GFO) 16.<sup>99</sup>

SMOKED HADDOCK CRUSHED NEW POTATO, PARSLEY SAUCE, POACHED EGG, PEA & SHALLOT (GF) 20.<sup>99</sup>

DUCK BREAST CHERRY JUS, BEETROOT KETCHUP, CHARD, POTATO FONDANT (GF) 21.<sup>99</sup>

CHICKEN SUPREME RATATOUILLE, BASIL DRESSING (GF) 18.<sup>99</sup>

## From The Grill

AGED PORK CHOP (GF) 24.<sup>99</sup> | 12oz RIBEYE (GF) 34.<sup>99</sup> | 7oz FILLET (GF) 36.<sup>99</sup>

*Pork served with grilled pineapple. Steaks served with pickled onion rings.*

*All served with chunky chips & house ketchup.*

SAUCES PEPPERCORN | BONE MARROW GRAVY 4.<sup>99</sup>

## Pub Classics

CHICKEN BURGER HOT HONEY, HOUSE RANCH, DILL PICKLE, SKIN-ON FRIES 17.<sup>99</sup>

BOOT BEEF BURGER DOUBLE PATTY, MELTING CHEESE, STREAKY BACON, PRETZEL BUN, SKIN-ON FRIES (GFO) 17.<sup>99</sup>

BRAISED BEEF & BOOT BEER PIE CREAMED POTATOES, GREENS & BONE MARROW GRAVY 17.<sup>99</sup>

CAESAR SALAD GEM LETTUCE, CROUTONS, ANCHOVIES, AIOLI, OLD WINCHESTER 12.<sup>99</sup> ADD CHICKEN +2.<sup>50</sup>

BOOT BEER BATTERED HADDOCK CHUNKY CHIPS, CRUSHED PEAS, TARTARE SAUCE (GF) 17.<sup>99</sup>

## Sides

CRISPY NEW POTATOES AIOLI, WINCHESTER CHEESE (GF) 5.<sup>50</sup>

GRILLED TENDERSTEM CHIMICHURRI, ALEPPO CHILLI (V)(GF) 5.<sup>50</sup> SKIN-ON FRIES (V)(GF) 4.<sup>50</sup>

HERITAGE CARROTS CHERMOULA DRESSING (V)(GF) 5.<sup>50</sup> CHUNKY CHIPS (V)(GF) 4.<sup>50</sup>

## Desserts

EARL GREY PANNA COTTA YUZU GEL, LEMON THYME SHORTBREAD (GFO) 9.<sup>99</sup>

BROWN BUTTER CHOCOLATE CRÉMEUX PEACH SORBET, SALTED HAZELNUT PRALINE, OLIVE OIL (GFO) 10.<sup>99</sup>

STICKY TOFFEE DATE PURÉE, HONEYCOMB, SALTED CARAMEL SAUCE (V) 8.<sup>99</sup>

CHEESE PLATE CHUTNEY, GRAPES, SELECTION OF BISCUITS (GFO) 13.<sup>99</sup>

(VE) VEGAN (V) VEGETARIAN (GF) GLUTEN FREE (VO) VEGETARIAN OPTION (GFO) GLUTEN FREE OPTION AVAILABLE  
VEGAN OPTIONS AVAILABLE ON REQUEST, PLEASE ASK YOUR SERVER. IN OUR KITCHEN WE USE ALL OF THE 14 ALLERGENS. SOME OF OUR DISHES CONTAIN  
THESE ALLERGENS & OTHER DISHES MAY CONTAIN TRACES. FOR ALLERGEN INFORMATION PLEASE SEE OUR WEBSITE OR ASK YOUR SERVER.  
AN OPTIONAL SERVICE CHARGE OF 10% WILL BE ADDED TO YOUR BILL. 100% OF THIS SERVICE CHARGE IS SHARED BETWEEN OUR STAFF.  
SHOULD YOU WISH FOR THIS TO BE REMOVED, PLEASE LET A MEMBER OF OUR TEAM KNOW. THIS MENU IS SUBJECT TO CHANGE AT ANY TIME.