

THE  
BOOT  
— MELBOURNE —

# Sunday Menu



THEBOOTATMELBOURNE.CO.UK



ALLERGENS

## SET MENU

Two courses 25.<sup>99</sup> | Three courses 30.<sup>99</sup>

### To start

#### HOUSE SOURDOUGH

MARINATED OLIVES, WHIPPED BUTTER (V)

#### SPRING PEA VELOUTÉ

MINT DRESSING, GRILLED SOURDOUGH

#### BEETROOT SALMON GRAVALAX

PICKLED APPLE, CRISPY CAPERS,  
BUTTERMILK DRESSING (GFO)

#### BRAISED BEEF SHIN FRITTER

LOVAGE, PICKLED WALNUT, ROSCOFF ONION

#### BOOT FRIED CHICKEN

CURRIED EMULSION, DILL PICKLES

### Main

*All mains served with chive mashed potatoes,  
steamed vegetables & cauliflower cheese.*

#### ROAST RIBEYE OF BEEF (GFO) (3.<sup>00</sup> SUPP)

ROAST POTATOES, HOMEMADE YORKSHIRE PUDDING,  
ROASTING GRAVY

#### THE BOOT PLATTER (GFO) (3.<sup>00</sup> SUPP)

ROAST CHICKEN, BEEF & PORK WITH SAGE & ONION  
STUFFING, ROAST POTATOES, YORKSHIRE PUDDING,  
ROASTING GRAVY

#### PULLED BEEF SHIN

ROAST POTATOES, HOMEMADE YORKSHIRE PUDDING,  
ROASTING GRAVY

#### GLAZED PORK BELLY (GFO)

SAGE & ONION STUFFING, ROAST POTATOES,  
YORKSHIRE PUDDING, ROASTING GRAVY

#### GRAIN-FED CHICKEN BREAST (GFO)

ROAST POTATOES, PORK, SAGE & ONION STUFFING,  
GRAVY, YORKSHIRE PUDDING

#### SMOKED HADDOCK

POACHED EGG, CRUSHED NEW POTATO,  
CAVIAR BEURRE BLANC (GFO)

#### ROASTED CAULIFLOWER

BURNT CAULIFLOWER PURÉE, PICKLED WALNUT,  
MALT JUS (V)

### Dessert

#### LEMON POSSET

ALMOND CAKE, BLUEBERRY COMPOTE

#### DARK CHOCOLATE DELICE

BLOOD ORANGE JELLY, CHOCOLATE SPONGE

#### STICKY TOFFEE PUDDING (V)

RUM CARAMEL, BANANA, VANILLA ICE CREAM

#### SELECTION OF BRITISH CHEESES (3.<sup>00</sup> SUPP)

QUINCE PASTE, GRAPES & CRACKERS

#### ICE CREAM (V)

BERRY COMPOTE, FUDGE

## BREADS

*All served with a choice of farmhouse  
white or wholemeal bread,  
or a gluten free roll - unless stated*

#### ROAST BEEF & HORSERADISH 14.<sup>99</sup>

ROAST POTATOES, YORKSHIRE  
PUDDING, GRAVY

#### GRAIN-FED CHICKEN

& STUFFING 14.<sup>99</sup>

PORK, SAGE & ONION STUFFING,  
ROAST POTATOES, GRAVY,  
YORKSHIRE PUDDING

#### PORK BELLY & STUFFING 13.<sup>99</sup>

ROAST POTATOES, GRAVY,  
YORKSHIRE PUDDING

#### BUFFALO MOZZARELLA (V) 12.<sup>99</sup>

GREEN PESTO, SUN-DRIED TOMATO,  
GRILLED SOURDOUGH,  
SKIN-ON FRIES

## SIDES

CHUNKY CHIPS (V)(GFO) 4.<sup>99</sup>

CAULIFLOWER CHEESE (V)(GF) 4.<sup>50</sup>

YORKSHIRE PUDDING & GRAVY 4.<sup>50</sup>

ROAST POTATOES & GRAVY (V)(GF) 4.<sup>50</sup>

BUTTERED GREENS (V)(GF) 4.<sup>50</sup>



**THE HART**

UTTOXETER

The latest addition to our  
Bespoke Inns family.

BAR • RESTAURANT • ROOMS

[thehartatuttoxeter.co.uk](http://thehartatuttoxeter.co.uk)

(VE) VEGAN (V) VEGETARIAN (GF) GLUTEN FREE (VO) VEGETARIAN OPTION (GFO) GLUTEN FREE OPTION AVAILABLE  
VEGAN OPTIONS AVAILABLE ON REQUEST, PLEASE ASK YOUR SERVER. PLEASE NOTE: SOME OF OUR DISHES CAN BE ADAPTED TO BE GLUTEN FREE, PLEASE  
ASK STAFF. 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.