

THE BOOT

— REPTON —

Evening Set Menu

Two courses 24.⁹⁹ | Three courses 29.⁹⁹

CONFIT RABBIT LEG

PANCETTA & SUMMER CORN SUCCOTASH

HERITAGE TOMATO FLATBREAD

STRACCIATELLA, TOASTED PISTACHIO (v)

CITRUS CURED SALMON

JERSEY ROYAL, DILL YOGHURT

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HAKE GRENOBLOISE

SOURDOUGH CRUST, ROE CRUMPET

DUCK BREAST

CHERRY JUS, BEETROOT KETCHUP, CHARD, POTATO FONDANT

CHARRED HISPI CABBAGE

SUMMER CORN PURÉE, TOASTED ALMOND (v)

AGED PORK CHOP (3.⁰⁰ SUPP)

GRILLED PINEAPPLE, CHUNKY CHIPS & HOUSE KETCHUP

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CARAMEL GLAZED CRAQUELIN PROFITEROLE

STRAWBERRY, ELDERFLOWER CREAM

BROWN BUTTER CHOCOLATE CRÉMEUX

PEACH SORBET, SALTED HAZELNUT PRALINE, BELAZU OLIVE OIL

STICKY TOFFEE

DATE PURÉE, HONEYCOMB, SALTED CARAMEL SAUCE (v)



(VE) VEGAN (V) VEGETARIAN (GFO) GLUTEN FREE OPTION AVAILABLE

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.