

# THE BOOT

— REPTON —

## Lunch Menu

### Set Lunch

Two courses 20.<sup>99</sup> | Three courses 24.<sup>99</sup>

**CRISPY LAMB BELLY**  
SAUCE VIERGE

**HERITAGE TOMATO FLATBREAD**  
STRACCIATELLA, TOASTED PISTACHIO (V)(GFO)

**CITRUS CURED SALMON**  
JERSEY ROYAL, DILL YOGHURT (GF)

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**CHICKEN SUPREME**  
RATATOUILLE, BASIL DRESSING (GF)

**SMOKED HADDOCK**  
CRUSHED NEW POTATO, PARSLEY SAUCE, POACHED EGG, PEA & SHALLOT (GF)

**CHARRED HISPI CABBAGE**  
SUMMER CORN PURÉE, TOASTED ALMOND (V)(GFO)

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**BROWN BUTTER CHOCOLATE CREMEUX**  
PEACH SORBET, SALTED HAZELNUT PRALINE, BELAZU OLIVE OIL (GFO)

**STICKY TOFFEE**  
DATE PURÉE, HONEYCOMB, SALTED CARAMEL SAUCE (V)

**CHEESE PLATE**  
CHUTNEY, GRAPES, SELECTION OF BISCUITS (GFO)

### Sandwiches

*Served with leaf salad & skin-on fries.*

**STICKY PORK BELLY 13.<sup>99</sup>**  
PICKLED RED CABBAGE, SZECHUAN

**BRAISED BEEF SHIN 14.<sup>99</sup>**  
TOASTED SOURDOUGH, CUCUMBER RELISH, HARISSA KETCHUP

**CURRIED PANEER FLATBREAD 12.<sup>99</sup>**  
RED CHILLI, CUMIN BUTTER

**SMOKED SALMON FLATBREAD 14.<sup>99</sup>**  
DILL CRÈME FRAÎCHE, GRILLED CAPERS

**BOOT ALE BATTERED FISH FINGERS 14.<sup>99</sup>**  
LETTUCE & TARTARE SAUCE, TIN LOAF



(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.



ALLERGENS