

THE
BOOT
— REPTON —

Main Menu



THEBOOTATREPTON.CO.UK



ALLERGENS

Snacks

SPICED GORDAL OLIVES (VE)(GF) 6.⁹⁹

PORK & APPLE SAUSAGE ROLL PICKLED WALNUT 7.⁹⁹

SMOKED MACKEREL PÂTÉ CHILLI OIL, FRIED CURRY LEAF, HOUSE FLATBREAD (GFO) 8.⁹⁹

AGED CHEDDAR CROQUETTE SRIRACHA MAPLE KETCHUP (V) 7.⁹⁹

HOUSE SOURDOUGH WHIPPED BUTTER (V) 6.⁹⁹

Small Plates

CRISPY LAMB BELLY SAUCE VIERGE 12.⁹⁹

CONFIT RABBIT LEG PANCETTA & SUMMER CORN SUCCOTASH (GFO) 11.⁹⁹

HERITAGE TOMATO FLATBREAD STRACCIATELLA, TOASTED PISTACHIO (V)(GFO) 9.⁹⁹

NDUJA HAKE BRANDADE ROASTED FENNEL ROMESCO SAUCE 10.⁹⁹

CITRUS CURED SALMON JERSEY ROYAL, DILL YOGHURT (GF) 12.⁹⁹

Large Plates

HAKE GRENOBLOISE SOURDOUGH CRUST, ROE CRUMPET 24.⁹⁹

PORK BELLY PORCHETTA SALSA VERDE, BUTTER BEAN CASSOULET 21.⁹⁹

LAMB RUMP LAMB CHOUX FARCI, YELLOW COURGETTE, WHITE ONION SOUBISE (GF) 27.⁹⁹

SMOKED HADDOCK CRUSHED NEW POTATO, PARSLEY SAUCE, POACHED EGG, PEA & SHALLOT (GF) 22.⁹⁹

DUCK BREAST CHERRY JUS, BEETROOT KETCHUP, CHARD, POTATO FONDANT (GF) 23.⁹⁹

CHARRED HISPI CABBAGE SUMMER CORN PURÉE, TOASTED ALMOND (V)(GFO) 18.⁹⁹

From The Grill

AGED PORK CHOP (GF) 24.⁹⁹ | 12oz RIBEYE (GF) 34.⁹⁹ | 7oz FILLET (GF) 36.⁹⁹

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

All served with chunky chips & house ketchup.

SAUCES PEPPERCORN | BONE MARROW GRAVY 4.⁹⁹

Pub Classics

CHICKEN SUPREME RATATOUILLE, BASIL DRESSING (GF) 19.⁹⁹

BOOT BEEF BURGER DOUBLE PATTY, MELTING CHEESE, STREAKY BACON, PRETZEL BUN, SKIN-ON FRIES (GFO) 18.⁹⁹

BRAISED BEEF & BOOT BEER PIE CREAMED POTATOES, GREENS & BONE MARROW GRAVY 18.⁹⁹

CAESAR SALAD GEM LETTUCE, CROUTONS, ANCHOVIES, AIOLI, OLD WINCHESTER 15.⁹⁹ **ADD CHICKEN +2.⁵⁰**

BOOT BEER BATTERED HADDOCK CHUNKY CHIPS, CRUSHED PEAS, TARTARE SAUCE (GF) 18.⁹⁹

Sides

CRISPY NEW POTATOES AIOLI, WINCHESTER CHEESE (GF) 5.⁵⁰

GRILLED TENDERSTEM CHIMICHURRI, ALEPPO CHILLI (V)(GF) 5.⁵⁰ **SKIN-ON FRIES (V)(GF) 4.⁵⁰**

HERITAGE CARROTS CHERMOULA DRESSING (V)(GF) 5.⁵⁰ **CHUNKY CHIPS (V)(GF) 4.⁵⁰**

Desserts

AMALFI LEMON TART WHITE MISO CRÈME FRAÎCHE 10.⁹⁹

CARAMEL GLAZED CRAQUELIN PROFITEROLE STRAWBERRY, ELDERFLOWER CREAM 9.⁹⁹

BROWN BUTTER CHOCOLATE CRÉMEUX PEACH SORBET, SALTED HAZELNUT PRALINE, BELAZU OLIVE OIL (GFO) 11.⁹⁹

STICKY TOFFEE DATE PURÉE, HONEYCOMB, SALTED CARAMEL SAUCE (V) 9.⁹⁹

CHEESE PLATE CHUTNEY, GRAPES, SELECTION OF BISCUITS (GFO) 14.⁹⁹

(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.**