

THE BOOT

— REPTON —

Premium Set Menu

Three courses 42.⁹⁹

FOR THE TABLE

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AMUSE-BOUCHE & HOUSE BREADS

TO START

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BROWN SHRIMP & PANCETTA CAVATELLI
SMOKED ONION PURÉE, PECORINO

LAMB CHOUX FARCI
DAUPHINOISE SAUCE (GFO)

MAIN

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WILD SEA BASS
PICKLED FENNEL, CRUSHED NEW POTATOES,
TARTARE BEURRE BLANC (GFO)

AGED LAMB LOIN
LAMB BELLY, MINTED PEAS, ASPARAGUS,
POTATO FONDANT, LAMB JUS (GFO)

ADD A DESSERT

(5.⁰⁰ supplement)

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

AMALFI LEMON TART
WHITE MISO CRÈME FRAÎCHE



(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.