

# The Boot

in Lapworth

## **Sharing plates**

Marsin sourdough for 2, butter, confit garlic **(V)** 4.95

Antipasto board: Cured meats, buffalo mozzarella, blush tomatoes, pickled chillies & olives with Sardinian music bread **(GFO)** 23.95

Baltic board: Whipped smoked mackerel, smoked salmon, tempura prawns, crayfish cocktail, lavosh cracker, rocket 25.95

Box baked camembert studded with thyme & garlic with red onion jam & baguettes **(V) (GFO)** 13.95

## **Starters**

Soup of the day – see specials **(VG) (GFO)** 5.95

Burrata, fire roasted tomato dressing, heritage tomatoes, sourdough **(GFO)** 8.95

Preserved lemon, harissa and mint chicken skewer, charred corn salsa **(GF)** 9.95

Smoked haddock arancini, poached egg, saffron aioli 9.95

Lamb chops cooked over coals, basil gremolata, feta **(GF)** 11.95

Peri Peri chicken wings, charcoal aioli **(GF)** 9.95

## **Salads**

Pea, dill & mint frittata, soft herbs, whipped goats' cheese, heritage tomatoes, crispy basil **(V) (GF)** 15.95

Charred squash, fire roasted beetroot, smoked aubergine, tahini, feta dip, chickpea & fregola salsa **(VG)** 8.95 / 15.95

Grilled rump steak **(MR)**, gem, kohlrabi, charred broccoli, crispy potato skins, cipollini onions, blue cheese ranch **(GFO)** 15.95

Confit duck, green papaya, radish & herb, pineapple carpaccio, chilli roasted pecans, sesame, sweet & sour dressing 9.95 / 16.95

## **Mains**

Free range pork chop, charred hispi, mojo verde, burnt apple puree **(GF)** 21.95

Flat iron chicken, hummus, warm courgette lemon salad, chicken skin, hazelnut crumb, black garlic aioli **(GFO)** 18.95

Mushroom, green bean & smoked tofu, Thai green curry, beetroot relish, Jasmine rice **(GF) (VG)** 16.95

Charred rump of lamb, masala rub, spinach sauce, Bombay cauliflower **(GF)** 24.95

Dry aged Ribeye steak, confit mushrooms, watercress, rocket, parmesan salad, with chips, garlic Butter or blue cheese ranch **(GFO)** 30.95

Rump cap steak **(MR)**, confit mushrooms, watercress, rocket, parmesan salad, with chips, garlic butter or blue cheese ranch **(GFO)** 21.95

Cornish seafood linguini, tomato chilli fritto, broccoli 22.95

Battered haddock, tartar sauce, crushed peas, skin on chips 16.95

Burger, beef patty, smoked bacon, cheddar, aioli, lettuce, red onion, pickle, chips 15.95

## **Sides**

Charred corn, miso butter, chilli, crispy shallots **(VG)**, 4.95, Creamed spinach, garlic crumb 4.95, Broccoli, blue cheese ranch 3.95, Honey roasted carrots &

parsnips 3.95, Greek salad **(GF)** 3.95, Rocket & parmesan salad 3.95 Potato wedges, gochujang glaze, sriracha aioli, crispy onions, sesame, chilli **(VG)** 3.95 Skin on chips 2.95

**ALLERGIES- PLEASE**

**(G.F.O)- Dish can be altered to be gluten free - (G.F)- Dish is gluten free(V.G.O) – Dish can be altered to be vegan (VG)- Dish is vegan – (V)- dish is vegetarian ALL ITEMS MAY CONTAIN NUTS OR NUT DERIVATIVES AND OTHER\**Please note if only ordering main courses allow a minimum of a 40-minute wait for food during busy periods\****

**MAKE STAFF AWARE OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS.**

**A discretionary optional service charge of 10% will be added to your bill**

**For tables of more than 6 guests, which is shared evenly  
amongst all team members**

Sample