



SAMPLE BOOT LUNCH MENU

Prawn, avocado & lobster mayo in a brioche bun & vegetable crisps £9

Pastrami open sandwich, caper and gherkin mayo, cheddar, vegetable crisps £8

Crispy tofu, avocado & harissa mayo, brioche bun, vegetable crisps £8

Mussels, Suffolk cider, black pudding, homemade bread £8

French bean, feta and olive salad, wilted spinach & pine nut pithivier £7

Smoked crevettes, caper, lemon & brown bread butter £9

Mackerel pate, pickled cucumber, fennel & saffron relish, toast £8

Ham hock terrine, onion jam & toast £7

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The boot burger – Suffolk beef, cheddar, garlic mayo, homemade brioche bun, skinny fries & slaw £15

Add 2 smoked crevettes £3

Beer battered fish and chips, mushy peas, tartare sauce £15

Mussels, Suffolk cider, black pudding, homemade bread £8

The boot Ham, eggs and chips – smoked ham, 2 fried eggs and triple cooked chips £12

Pan-fried fillet of seabass, crushed new potatoes, french beans, lemon cream £18

Cornfed chicken breast, creamed potato, wild mushroom, tarragon and red wine sauce £15

Gnocchetti sardi, roasted summer vegetables, and tomato sauce, parmesan £15

Beetroot risotto, goats' cheese, parmesan crisp £15

Sides: hand cut chips buttered vegetables homemade bread

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Sticky toffee pudding with vanilla ice cream £7

Dark chocolate brownie, chocolate ice cream £7

Lemon posset, blood orange sorbet £7

Cheese board - Baron Bigod, Binham Blue & Norfolk Dapple, crackers & chutney £8

MENU SUBJECT TO CHANGE DUE TO SEASONAL PRODUCE

Ask one of the Booties for any allergen information, we operate a kitchen in which there are allergens present.