

Appetizers

Homemade Focaccia bread selection with oil and balsamic	2.95
Mixed olives	2.95
Sharing platter	11.95
A perfect dish with a selection of our popular starters Breaded Brie, chicken liver parfait, Tuna carpaccio Niçoise and mixed olives	
Soup (Gluten free)	4.95
Freshly prepared soup of the day	
(V) Ravioli	5.45
Homemade parcels stuffed with sweet potato and goat's cheese finished with a basil pesto sauce	
Pigeon (Gluten free)	6.15
Seared breast with wild mushrooms, beetroot puree and a blueberry dressing	
(V) Caprese Salad (Gluten free)	4.95
Beef tomato, buffalo mozzarella slices layered with fresh basil and avocado finished with pesto dressing. <i>This is a perfect accompaniment to any dish with your Main course.</i>	
Chicken parfait (Gluten free)	5.45
Chicken liver parfait blended with butter, shallots and brandy served with brioche, apple and apricot chutney infused with mint	
King Prawns (Gluten free)	8.95
Head on King Prawns cooked in white wine, lemon and garlic sauce	
Moules (Gluten free)	6.95
Mussels steamed in a delicious smoked tomato, and garlic sauce	
Scallops (Gluten free)	9.15
Pan seared Scallops served with grilled asparagus spears, sun blushed tomatoes and a spring onion and parsley dressing	
(V) Brie	5.95
Breaded Cornish brie, honey and hazelnut sauce	
Rabbit roulade (Gluten free)	5.95
Seared rabbit loin stuffed with rabbit leg and herb mousseline, port poached pear salad and balsamic dressing	
Tuna Niçoise Carpaccio (Gluten free)	6.25
Herb rolled Tuna slices, served with potatoes, olives, artichokes, beans and egg salad	

Mains

8oz Sirloin (Gluten free)	21.45
8oz Rump (Gluten free)	18.45
10oz Rib eye (Gluten free)	24.95
14oz T Bone (Gluten free)	32.95
<i>(Subject to availability)</i>	
All cooked to your liking served with a choice of Béarnaise, Diane, Hollandaise or Peppercorn sauce and dauphinoise or hand cut chunky chips.	
Surf and Turf – Add King Prawns or Scallops	3.95
Perfect accompaniment – spinach with chillies & garlic or kale with pancetta	2.95
Medallions (Gluten free)	23.95
Succulent pieces of fillet cooked medium rare served with Diane sauce, sugar snaps and choice of hand cut chips or dauphinoise.	
Lunesdale Duck (Gluten free)	17.95
Duck breast cooked pink, served with spiced Puy lentils, braised red cabbage and cherry jus.	
(V) Risotto (Gluten free)	12.95
Arborio rice with a delicious mix of artichoke, asparagus, and peas topped with grilled halloumi.	
Add Chicken/ Sea food mix (Mussels and King Prawns)	2.50/5.25
Crab Thermidor (Gluten free)	17.75
A whole dressed Dorset Crab baked with cream, mustard & cheese sauce, roasted news and sugar snaps. <i>Thermidor was the eleventh month in the French Republican calendar named after the French word Thermal which comes from the Greek word Thermos which means heat.</i>	
Halibut (Gluten free)	19.95
<i>This is regarded as a popular food fish with ultra-low fat content and contains little fish oil. Served with Samphire, lemon infused crushed news and salsa Verde.</i>	
Chicken (Gluten free)	16.95
Chicken breast stuffed with chorizo, served with sautéed Kale, vegetable Pave and a tarragon cream sauce.	
Lamb (Gluten free)	18.45
14oz Lamb shank braised for 8 hours, served with Dijon mash, carrots and minted jus.	
Monk fish (Gluten free)	20.95
<i>Fine texture and sweet light flavour makes this fish a delicious indulgence for the diners</i> and is served with spiced sweet potato bubble and squeak, sautéed spinach, served with a tomato, prawn and coriander salsa.	
(V) Pasta (Gluten free)	12.95
Choice of Arabiatta sauce with Mediterranean vegetables OR mushroom, artichoke and truffle cream sauce.	
Add Chicken/Sea food mix (Mussels and King Prawns)	2.50/5.25
(V) Wellington (Gluten free)	13.25
<i>A Boot Room speciality!</i> Wild mushroom, spinach and ricotta with a caramelised carrot puree and truffle cream sauce with salad garnish.	
Moules (Gluten free)	16.95
Mussels steamed in a delicious smoked tomato and garlic sauce, hand cut chips.	

Desserts

5.50

Sticky toffee pudding (Gluten free)

Homemade classic British dessert served with homemade vanilla ice cream.

Tiramisu flavoured cheesecake (Gluten free)

A rich creamy cheesecake on a hobnob base. *Fancy a homemade ice cream with cheesecake? Order a scoop for 99p only*

Panna cotta (Gluten free)

Honey and brown sugar Panna cotta with blackberry soup.

Chocolate Fondant

Warm chocolate fondant served with homemade cherry sorbet, butterscotch sauce.

Deliciously rich! (Cooking time 15 minutes)

Soufflé of the day (Gluten free)

'A Boot Room speciality', a supremely light baked soufflé served with ice cream.

(Cooking time 15 minutes)

Cheese and Biscuits (Gluten free)

7.50

A selection of British Cheese with crackers, homemade walnut bread and chutney.

Homemade Ice Cream and sorbet per scoop (Gluten free)

0.99

Please ask staff for selection.

Add a shot of Espresso to your scoop of Vanilla ice cream (*Espresso Affogato*)

3.25

Dessert taster plate

11.50

This is delightful selection of a Panna cotta, soufflé, fondant, cheesecake and a scoop of homemade ice cream and sorbet. (Cooking time 15 minutes)