



## Sunday lunch Menu

### CHEF'S HOMEBAKED BREAD

**Freshly baked artisan breads**, sweet chilli hummus, olive oil & balsamic, marinated olives £7

### STARTERS

**Soup of the day** served with chef's grilled sour dough £6  
**Duo of melon and prosciutto** mint, heritage tomato's, balsamic glaze £7  
**Ham hock, warm new potatoes, poached egg salad** crispy crouton £7/£12  
**Tomato and courgette tartlet** onion puree, basil oil dressing £7/£12  
**Gravlax of salmon** pickled cucumber ribbons, £8/£12  
**Grilled mackerel fillet** watercress, chorizo, lime £8/£12

### MAINS

**Pork loin cutlet** fennel slaw, sauté potato's, saffron aioli £15  
**Chicken breast (corn-fed)** lyonnaise potatoes, black pudding, peas, saffron sauce £15  
**Potato gnocchi** sauté courgette and aubergine, sweet bell pepper coulis, goat's cheese, rocket £11  
**Duck breast** honey glazed with fondant potato, chargrilled chicory, thyme sauce £16  
**Fish & chips** hand cut chips, peas, tartar sauce £12  
**The Boot burger** bacon and Hereford hop cheddar, fries, salad £12

### CHEF'S ROAST

**Roast topside of British beef**, rich beef jus, Yorkshire pudding, roast potatoes and vegetables £14.50  
**Roast loin of Oxfordshire pork**, crackling, apple sauce, Roast potatoes, Vegetables, jus £14.50  
**Roast leg of Oxfordshire Lamb**, Roast potatoes, vegetables, Jus £14.50

### THE GRILL

**Sirloin Steak £20**

**Fillet Steak £24**

All served with hand cut chips, dressed house salad and your choice of sauce Garlic butter or Peppercorn

### SIDE ORDERS

Rocket and parmesan salad with balsamic dressing £3 / Vegetable panache £4 / Fries £3  
Garlic bread £3 /Olives £2.50 / House salad £3 / New potatoes £3/ Lyonnaise potatoes £3

Please be advised that food prepared here may contain these ingredients: milk, eggs, wheat, soya, peanut, fish, shellfish, celery, mustard, cereals, sulphur dioxide, sesame seeds