

Boot and Flogger Sample Menu

Bar snacks

Anchovy-stuffed olives and pickled garlic £4.25

Six quail's eggs served with celery salt £5

*Flatbread with lemon and coriander houmous (v) (n)
£5.25*

Starters

*Oak smoked salmon with beetroot, orange and
horseradish £9.50*

*Duck liver pâté with toasted sourdough bread and
pickled cucumber, onions and cornichons (n) £8.25*

*Melon and parma ham salad with chilli, honey and
burrata mozzarella £7.95*

Cornish crab salad with ciabatta toasts £9.50

Truffled Mac & cheese (v) £6.50

*Warm goat's cheese and beetroot salad with olive
tapenade toast (v) (n) £7.50*

Main courses

*Chicken n'duja with kale and bacon mash and a lemon
and paprika dressing £15.50*

*Butternut squash and lemon pearl barley risotto with
kale and toasted pine nuts (ve) £14.45*

*Roast cod with caper and parsley mash, rosemary and
lemon caper butter £17.50*

*Grilled scallops and bacon with tiger prawns, spring
onion and chilli £18.95*

*Rib eye steak (240g aged for 28 days) with hand cut
chips £25.50*

** Add Béarnaise or green peppercorn sauce £2.25 **

*Davy's bangers and mash with Madeira and onion gravy
£13.95 / £15.75*

*Salad with rice noodles, carrots, crushed avocado,
edamame beans, fennel & radish (ve) (n) £13.50*

*Grilled gammon steak with free range egg, hand cut
chips, spiced pork scratching and pickle gravy £14.95*

** Add black pudding £2.50 **

Cold main courses

*served with green salad and buttered new season
potatoes*

Mixed meat selection £16

Cold poached salmon £15.50

Home baked ham with whole-grain mustard £14.25

Rare sirloin of beef £16

Game pie £15.95

Sides

Hand cut chips (v) £4.50 / £6.50

Buttered new season potatoes (v) £4

Traditional mashed potato £3.50 (v)

Carrots with coriander and onion seeds (v) £4

Green beans with shallots (v) £4

Market salad (v) £4.25

British cheese board

Served with crackers, chutney and grapes

*Tuxford and Tebbutt Stilton, Melton Mowbray,
Leicestershire*

Cow's milk cheese, pasteurised (v)

*Stinking Bishop, Charles Martell & Son, Gloucestershire
Washed rind cow's milk cheese, pasteurised (v)*

*Somerset Brie, Lubborn Creamery, Somerset
Soft cow's milk cheese, pasteurised (v)*

*Westcombe Cheddar, Tom Calver, Somerset
Hard cow's milk cheese, unpasteurised*

*Ticklemore, Debbie Mumford, Devon
Hard goat's milk cheese, pasteurised (v)*

*Blue Monday, Alex James, Thirsk, North Yorkshire
Semi soft cow's milk cheese, pasteurised (v)*

*Cornish Yarg, Catherine Mead, Truro, West Cornwall
Semi hard cow's milk cheese, pasteurised (v)*

One cheese £5

Two cheeses £9.50

Three cheeses £14

Four cheeses £16

Five cheeses £19.50

Desserts, puddings and savoury

*Chocolate hazelnut brownie with vanilla ice cream and
hot chocolate fudge sauce (v) (n) £6.95*

*Flourless apple and apricot nut crumble with custard (v)
(n) £6.95*

*Coconut crème brulee with mango and passion fruit
salad and toasted coconut (n) £6.50*

Trio of mini puddings (v) £7.75

Bramdean pudding (v) £6.50

*Sticky toffee pudding with butterscotch sauce and clotted
cream (v) £6.95*

Treacle tart with custard (v) (n) £6.95

Welsh rarebit £5

Coffee and mini puddings

Sticky toffee pudding with butterscotch sauce and clotted cream (v) £5.50

Mini Bramdean pudding (v) £5.50

Chocolate hazelnut brownie with hot chocolate fudge sauce (v) (n) £5.50

(n) - vegetarian, (ve) - vegan, (n) - contains nuts