

# THE BOOT

S T A L B A N S . C O M

**Welcome to The Boot, Historic Medieval Market Pub built 1420.**

**Winner "Best Pub" St Albans & Harpenden Food & Drink Awards 2015.**

We use Local Hedges Farm and Knights Farm for our meats, Free-Range Eggs as standard & Local Vegetable Suppliers. 100% of our pub waste is recycled & any Food Waste is generated into Green Electricity

Please speak to a member of Staff if you have any allergens or dietary requirements BEFORE ordering.

## **Small Plates**

Today's Homemade Soup with Crusty Bread & Butter £4.75

Dingley Dell Pork Scotch Egg, Wholegrain Mustard £5.50

Ham Hock, Stilton & Celeriac terrine, Piccalilli, Sourdough Toast £6.50

Deep-fried Brie, Cranberry Sauce, Toasted Bread & Butter (v) £6.25

Welsh Rarebit Crumpets with Beer Onion Marmalade (v) £6.95

## **Ploughmans**

Ham Hock Terrine, Mature Cheddar, Stilton & Brie, Pickles Chutney & Baked Baguette £9.95

"The Bootmans" Ultimate Ploughman's for 2 People

Whole Baked Camembert, Terrine, Soup, Potted Salmon, Scotch Egg, Bread £23.00

## **Ciabattas All £6.95**

Add French Fries £2.50

Home Made Fish Goujons in Baked Ciabatta Sandwich on Lettuce, Tartare Sauce

Hedges Farm Pork Sausage & Beer Onions on Oven Baked Ciabatta

Halloumi, Roasted Red Pepper, Homemade Chilli Sauce, Parsley Pesto

## **Larger Plates**

Lloyd's Baked Macaroni and Cheese (v) £8.95

Add Garlic Bread £2.95

Boot Cottage Pie, Cheddar Mash, Seasonal Vegetables 11.95

Local Hedge's Farm Sausages, Mashed Potato, Red Wine & Onion Gravy 9.95

7oz Prime Hedge's Farm Hereford Beef Burger with Thyme, Toasted Bap, French Fries

Plain or with Caramelised Onions 9.95

Add Stilton, Mature Cheddar, Somerset Brie, Bacon (All £1 each)

Quinoa Burger topped with Caramelised Onions, Smoked Cheddar, French Fries (v) 9.95

Spring Salad of Salt baked Beetroot & Grilled Goat's Cheese on Toasted Sourdough (v) 9.95

**Sides** all £2.95 French Fries, Seasonal Vegetables, Side Salad

Visit us on line [www.thebootstalbens.com](http://www.thebootstalbens.com) Tweet/Facebook @thebootstalbens