

The Blue Boar

Vegan Menu

Aperitivo

My Small Gin £8.00

Gin, Elderflower and Tonic served in a Large Bowl Glass Filled with Ice

Grey Goose Le Fizz £9.00

Grey Goose Vodka, Elderflower and Soda served in a Champagne Flute

Kir Royal £6.95

Crème De Casis topped with Prosecco Brut

To Start

Sautéed Wild Mushrooms

served on grilled sourdough and fresh rocket

7.95

Raw Market Salad

thinly shaved market vegetables with avocado, olive oil, yuzu and balsamic

6.95

Bruschetta

heritage tomatoes with red onions, served on toasted garlic bread with a balsamic glaze and fresh rocket

7.00



To Follow

Stuffed Pita Bread

meat free mince cooked in Cajun spices with kidney beans and fresh avocado

served in pita bread with salad garnish

£14.50

Courgette Spaghetti

tossed in a tangy tomato sauce topped with crispy soya flavoured tofu

£13.50

Homemade Curry

chef's own pea and potato curry served with cardamom scented basmati rice

£12.00

Not all ingredients in recipes are clearly identified on the menu. We care for your wellbeing, and customers with food allergies are asked to discuss their needs with the duty manager who will be happy to talk to the chef and advise on appropriate menu choices if required, alternatively ask for our allergy information pack.

All our food is prepared fresh once you order please allow reasonable cooking times especially when busy.
A 10% discretionary service charge will be added to tables of 8 or more (all of which is retained by the staff)