

### Starters

Nocellara Olives £3.95 (v, gf, Vegan)

Pork Crackling with Apple Sauce £3.95 (gf)

Garlic Flatbread £3.95 (v) - with Cheese & Caramelized Onion £4.95 (v)

Glazed Honey Baked Camembert Infused with Garlic & Rosemary served with Sourdough Shards £8.95 (v)

Blue Boar Classic Prawn Cocktail with Brown Bread & Butter £6.95

Crispy Sticky Chicken Strips in Sweet Chilli Sauce with Asian Slaw £6.95

Cold Ham Hock Terrine with Homemade Piccalilli £6.95 (gf)

Balsamic Mushrooms on Toasted Sourdough £5.95 (v, Vegan)

Homemade Soup of the Day with Bread & Butter £5.95 (v)

Poached Pear topped with Creamed Stilton & Walnuts £5.95 (v, gf)

### Mains

Beer Battered Fish & Chips served with Tartare Sauce & Mushy Peas £13.95

Roasted Seabass Fillet with Roasted Cherry Tomatoes, Crushed New Potatoes & Watercress with a Balsamic Dressing £15.95 (gf)

King Prawn Linguine with Chilli, Garlic & Spinach in a White Wine Sauce £17.95

Blue Boar Cheeseburger in a Toasted Brioche Bun with Chips, Tomato, Gherkin, Baby Gem Lettuce, Onion & Chef's Relish £10.95

Cajun Chicken Burger with Chips, Tomato, Gherkin, Baby Gem Lettuce & Onion with Sweet Chilli Mayo £10.95

Vegan Burger in toasted Brioche Bun topped with Vegan Cheese, Avocado, & Flat Mushroom with Chips, Tomato, Gherkin, Baby Gem Lettuce & Onion with Chef's Relish £10.95 (v, Vegan)

Homemade Steak & Ale Pie with Mashed Potatoes & Peas £14.95

Hand Cut Ham Two Eggs & Chips £12.95 (gf)

Summer Pot Roast Lemon & Thyme Chicken with Roasted New Potatoes £13.95

Thai Vegetable Green Curry with Savoury Rice & Pak Choi £13.95 (v, gf, Vegan) add Tiger Prawns £15.95

Jack Daniel Ribs with Coleslaw & Chips £17.95 (gf)

Wild Mushroom Risotto topped with Rocket £13.95 (gf)

Prawn & Crab Salad with Chilli Mayo £14.95 (gf)

Chicken Caesar Salad £11.95

10oz Rib Eye Steak £23.00      8oz Fillet £28.00

Served with Grilled Cherry Tomatoes, Flat Mushroom, Proper Chips & Peppercorn or Bearnaise Sauce

### Side Orders £3.95

Onion Rings

Coleslaw

Garlic Spinach

Sweet Potato Fries

Not all ingredients in recipes are clearly identified on the menu. We care for your wellbeing, & customers with food allergies are asked to discuss their needs with the duty manager who will be happy to talk to the chef & 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)