



Summer Menu

Starters

Mixed Olives (V, VG, GF) £4.95
Sour Dough, Balsamic & Olive Oil £4.95
Garlic Ciabatta Bread (V) £4.95

Garlic Ciabatta, Cheese & Caramelized Onion (V) £5.45
Pork Crackling & Apple Sauce (GF) £4.95

Bruschetta (V, VG) £6.45

Duo of Melon with Mint Syrup (V, VG, GF) £6.45

Smoked Mackerel Pate with Sour Dough Shards £7.45

Beef Tomato & Buffalo Mozzarella topped with Sweet Basil (V, GF) £7.45

Rosemary & Garlic Infused Camembert Glazed with Honey & Sour Dough Shards £8.45

Homemade Jack Daniel Ribs (GF) £8.45

Soup of the Day with a Bread Roll & Butter (V, VG) £6.45

Chicken Liver Pate with Apple & Date Chutney & Toasted Sour Dough Shards £7.45

Prawn & Smashed Avocado Cocktail with Brown Bread & Butter £8.45

Sticky Chicken on Asian Slaw £8.45

Samphire Pakora with Apple & Date Chutney (V, GF) £7.45

Cheese & Garlic Baked Mushroom with Sour Dough (V) £6.45

Poached Pear topped with Stilton & Walnut Cream £6.45

Mains

Blue Boar Cheeseburger Aberdeen Angus Burger Chargrilled Topped with Monterey Jack Cheese,

with Skin on Fries & a Homemade Tomato Relish (Add Extra Burger £4.95) £12.95

Vegan Burger – Soya & Beetroot Burger Topped with Vegan Cheese & Avocado,

served with Skin on Fries & a Homemade Tomato Relish (V, VG) £13.95

Cajun Chicken Burger with Skin on Fries & a Sweet Chilli Mayonnaise £12.95

Chicken Milanese with Spaghetti in a Fresh Tomato Sauce (Add Chilli/Cheese £1.00) £14.95

Pea & Mint Risotto topped with Pinenuts & Wild Rocket (V, VG, GF) £14.95

Tiger Prawn & Chilli Linguine in a Cream Sauce £17.95

Fillet Steak £29.00 or Ribeye Steak £24.00

served with Triple Cooked Chips, Grilled Cherry Tomato, Mushroom (Peppercorn Sauce £2.50)

Slow Cooked Jack Daniel Pork Ribs with Skin on Fries & Homemade Coleslaw (GF) £19.95

Tofu Katsu Curry served with Fragrant Rice & Garlic Pitta (V, VG, GF) £14.95

Jamaican Jerk Pork Chop, with fragrant Rice, Crispy Plantain & Pineapple Salsa (GF) £16.95

Beer Battered Haddock & Triple Cooked Chips with Garden Peas & Tartare Sauce £14.95

Roasted Lamb Rump with Rosemary Roasted Potatoes, Pancetta Minted Jus & Pea Puree (GF) £19.95

Salmon Fillet on Crushed New Potatoes with Wilted Spinach & a Cream Prawn Sauce £18.95

Roasted Cod Loin with a Cherry Tomato Salsa, Potato Rosti & Tenderstem Broccoli (GF) £18.95

Chicken Caesar Salad, Romain & Iceberg Lettuce, Anchovies, Croutons & Parmesan £14.95

Smoked Salmon & Prawn Salad with a Homemade Marie Rose Sauce (GF) £14.95

Blue Boar Summer Salad – Baby Spinach, Apple, Walnuts, Melon, Pomegranate,

Avocado with a French Dressing (add Chicken £4.95) (V, VG GF) £12.95

Side Orders £4.45

Seasoned Fries (V, VG)

Sweet Potato Fries (V, VG)

Seasonal Vegetables (V, VG, GF)

Coleslaw (V, VG)

Onion Rings (V, VG)

Garden Peas (V, VG, GF)

Fragrant Rice (V, VG, GF)

Side Salad (V, VG, GF)

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.

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.