

THE BOARS HEAD

NIBBLES

Warm Pork Pie , piccalilli	5
Pork Chipolatas , honey glazed, english mustard mayonnaise	5
Cauliflower Fritters , garlic mayonnaise (v)	5
Cajun Halloumi Chips , bloody mary salsa (v)	6
Basket of Garlic Bread	plain (v) 3.50 with cheese (v) 4.50
Korean-Fried Chicken Tenders , gochujang bbq sauce, toasted sesame	6

STARTERS

Soup of the Day , freshly baked bread & butter	5
Smoked Salmon & Prawn Cocktail , gem lettuce, tomato, cocktail sauce, lemon, eight-grain brown bread, butter	8.5
Black Pudding Stack , potato dauphinoise, poached egg, peppercorn sauce	6.5
Sauteed Chicken Livers , lightly spiced madeira sauce, chilli & spring onion, toasted ciabatta	7
Stilton Mushrooms , garlic ciabatta bread (v)	6.5
Salmon & Sweet Potato Fishcakes , spring onion, chilli and coriander, dressed salad, sweet chilli sauce	7.5

MAINS

Slow-Cooked Peppered Steak Pie , triple cooked chips, mushy peas, beef gravy	14.5
Traditional Cheese & Onion Pie , triple-cooked chips, heinz baked beans, jug of vegetarian gravy (v)	13
Beer Battered Fish & Chips , hand cut chips, mushy peas, lemon	small 8 large 14.5
<i>Curry Sauce 2.50 Bread & Butter 1</i>	
10oz Gammon Steak , triple cooked chips, fried egg, pineapple, plum tomato, flat mushroom, garden peas (gf)	15
Light-Bite Gammon Steak , triple cooked chips, fried egg, pineapple, garden peas (gf)	8
Cumberland Sausage Curl , buttery mashed potato, rich red wine & port gravy, onion rings	13
Malaysian Vegetable Curry , spicy coconut sauce, sweet potato, squash, mangetout, peppers, long grain rice (v)(ve)	14
Chicken Katsu Curry , crispy breaded chicken breast, long grain rice, coconut curry sauce	14.5
Tagliatelle with Smoked Salmon , white wine & mascarpone sauce, broccoli florets, chives	small 8 15
Crispy Skin Chicken Breast , potato, sage & onion gratin, wild mushroom sauce, glazed carrots, tenderstem broccoli (gf)	15
Minted Lamb Henry , buttery mashed potato, tenderstem broccoli, carrots, red wine jus (gf)	19.5
10oz Sirloin Steak , triple cooked chips, plum tomato, flat mushroom, watercress	23
6oz Fillet Steak , triple cooked chips, plum tomato, flat mushroom, watercress	23
<i>Add a pan of Sauce – choose from Peppercorn, Diane (gf) or Port & Stilton (gf)</i>	3
<i>Add Garlic & Parsley Butter (gf)(v)</i>	1

(gf) Gluten-Free (v) Vegetarian (ve) Vegan

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SALADS

Smoked Salmon & Prawns , crisp mixed salad, winter spiced orange & honey vinaigrette	17.5
Chicken Caesar , skin-on chicken breast, crispy bacon, cos, caesar dressing, croutons, anchovies, parmesan	15
Ploughmans , pork pie, honey roast ham, cheddar cheese, pickles, apple brandy chutney, dressed salad, bread and butter	13.5
Warm Goats Cheese & Winter Vegetables , crisp mixed salad, walnuts, spiced orange & honey vinaigrette (gf)(v)	13.5

BURGERS

Boars Head Burger , minced steak patty, monteray jack cheese, gherkin, burger sauce	13
Black & Blue Burger , cajun-spiced steak patty, blue stilton, gherkin, burger sauce	13
Southern Fried Chicken Burger , roasted garlic mayonnaise	13
'Its not beef ' Burger , plant-based patty, vegan-friendly brioche, dairy-free cheddar, bloody mary salsa (v)(ve)	12
Cajun Chicken Burger , roasted garlic mayonnaise	13
Korean Fried Chicken Burger , sticky gochujang sauce, kimchi coleslaw	13.5
Boston Burger , cajun chicken, bacon, bbq sauce, monteray jack cheese, onion rings	15

All burgers are served in a brioche bun with lettuce, tomato, red salt fries and a pot of bbq sauce

Add bacon (gf) or slow-caramelised onions (gf)(v) 1

Upgrade to dirty fries 2

SANDWICHES

available from 12-3pm

Warm Beef & Caramelised Onion , toasted sourdough bun, watercress	8
Chicken & Bacon Club , toasted freshly baked white bread, gem lettuce, beef tomato, mayo	9
Fish Finger Butty , battered fresh haddock fillet, toasted sour dough bun, gem lettuce, tartare sauce	7.5
Roasted Vegetable Sandwich , avocado hummous, multigrain bloomer bread, (v)(ve)	7.5
Prawn Cocktail , eight-grain brown bread, gem lettuce, cocktail sauce, lemon	7.5
Ham & Piccalilli , honey & clove-scented ham, eight-grain brown bread	6.5

Sandwiches* are served with a small dressed salad and kimchi coleslaw. Gluten-free bread is available upon request

*The roasted vegetable sandwich is served with a larger mixed leaf salad

SIDES

Triple-Cooked Chips (v)(ve)	3.5
Cheesy Chips (v)	4
Red Salt Fries (v)(ve)	3.5
Dirty Fries , nacho cheese & bacon	4.75
Potato Gratin (gf)(v)	4
Panko Breaded Onion Rings , roasted garlic mayo	4.5
House Salad , winter-spiced orange & honey dressing (gf)(v)	3.5
Seasonal Steamed Vegetables (gf)(v)	3.5

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SUNDAY ROAST

served every Sunday from 12 until 8pm (subject to availability, booking recommended)

Trio of Meats

honey-roast ham, turkey breast, slow-roasted beef, cranberry & sage stuffing

15.5

Roast Beef Dinner

slow-roasted, cooked medium-rare

14.5

Roast Turkey Dinner

cranberry & sage stuffing

13.5

Roast Ham

honey basted, scented with cloves, cranberry & sage stuffing

13.5

Crispy-Skin Chicken Breast

cranberry & sage stuffing

15

Root Vegetable & Chickpea Meatloaf

vegetarian gravy (v)

13

All of our roasts are served with roast potatoes, buttery mash, a large home made yorkshire pudding, seasonal vegetables, carrot & swede mash, and as much gravy as you like

SIDES

Cauliflower Cheese (v)

4

Seasonal Steamed Vegetables (gf)(v)

3.50

Extra Yorkshire Pudding (v)

0.50

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CHILDRENS MENU

STARTERS

Tomato Soup , freshly baked bread roll & butter	2.50
Garlic bread	plain (v) 1.95 with cheese (v) 2.50

MAINS

Cheese Burger , toasted brioche bun, lettuce, tomato, fries	
Penne Pasta , slow-roasted tomato and herb sauce, garlic bread (v)	
Pasta with Meatballs , slow-roasted tomato and herb sauce, cheddar cheese	
<i>Gluten-free pasta is available on request</i>	
Fish & Chips , freshly battered haddock, chips, baked beans	
Mac and Cheese , cheddar cheese sauce, crispy bacon crumb, garlic bread	all mains 5.95
Chicken Goujons , battered strips of chicken breast, chips, baked beans	
Ham, Egg & Chips , honey-roast ham, hand cut chips, fried egg, garden peas	
Sausage & Mash , pork chipolatas, mashed potato, baked beans, gravy	

DESSERTS

Strawberry Jam Roly Poly , vanilla custard	3
Sticky Toffee Pudding , toffee sauce, vanilla bean ice cream	3
Chocolate Brownie , chocolate sauce, salted caramel ice cream	3
Ice cream , one scoop of vanilla, chocolate or strawberry, wafer, chocolate, salted caramel or strawberry sauce	1.95



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DESSERTS

Sticky Toffee Pudding , rich toffee sauce, vanilla bean ice cream (v)	6.5
Chocolate Brownie , chocolate sauce, salted caramel ice cream (v)	6.5
Apple, Pear & Ginger Crumble , winter-spiced oat crumble topping, vanilla custard (v)	6.5
Lemon Cheesecake , ginger biscuit base, raspberry coulis, candied lemon, brindle double cream, strawberry (v)	7
Vanilla Crème Brûlée , shortbread biscuits, fresh strawberry (v)	6
Belgian Chocolate Lava Cake , vanilla custard (v)	7

ICE CREAM & SORBET

Vanilla Pod (gf)(v)	one scoop	1.95
Chocolate (gf)(v)	two scoops	3.85
Strawberry (gf)(v)		
White Chocolate & Honeycomb (gf)(v)		
Salted Caramel (gf)(v)		
Vegan-Friendly Vanilla Ice Cream (gf)(v)(ve)		
Vegan-Friendly Raspberry & Sorrel Sorbet (gf)(v)(ve)		

HOT BEVERAGES

Americano	2.25	Bailey's Coffee	5
Latte	2.40	Martel Coffee	5
Cappucino	2.50	Jameson's Coffee	5
Decaf	2.25	Tia-Maria Coffee	5
Espresso	1.80	Cointreau Coffee	5
Double Espresso	3.50	Bailey's Hot Chocolate	5
Mocha	2.80	Breakfast Tea	2.05
Flat White	2.50	Decaf Tea	2.05
Floater Coffee	2.50	Earl Grey	2.15

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