

# THE BOARS HEAD

## NIBBLES

<b>Warm Pork Pie</b> , piccalilli			5
<b>Pork Chipolatas</b> , honey glaze, english mustard mayonnaise			5
<b>Cauliflower Fritters</b> , garlic mayonnaise (v)			5
<b>Cajun Halloumi Chips</b> , bloody mary salsa (v)			6
<b>Basket of Garlic Bread</b>	plain (v) 3.50	with cheese (v)	4.5
<b>Korean-Fried Chicken Tenders</b> , gochujang bbq sauce, toasted sesame			6

## STARTERS

<b>Black Pudding Stack</b> , potato dauphinoise, poached egg, peppercorn sauce			6.5
<b>Masala King Prawns</b> , freshly baked roti bread, mango, lime & chilli relish, coriander oil			9.75
<b>Asian Pork Belly</b> , sticky honey & oyster sauce, pickled asian vegetables,			8
<b>Chorizo in Red Wine &amp; Honey</b> , onions & peppers, toasted flatbreads (v)			8
<b>Stilton Mushrooms</b> , toasted garlic ciabatta bread (v)			6.5
<b>Soup of the Day</b> , freshly baked bread & butter			5

## MAINS

<b>Slow-Cooked Peppered Steak Pie</b> , triple-cooked chips, mushy peas, beef gravy			14.5
<b>Traditional Cheese &amp; Onion Pie</b> , triple-cooked chips, baked beans, vegetarian gravy (v)			13
<b>Beer Battered Fish &amp; Chips</b> , hand cut chips, mushy peas, lemon		small 9    large 14.5	
	<i>Curry Sauce    2.50</i>	<i>Bread &amp; Butter    1</i>	
<b>10oz Gammon Steak</b> , triple cooked chips, fried egg, pineapple, plum tomato, flat mushroom, garden peas			15
<b>Light-Bite Gammon Steak</b> , triple cooked chips, fried egg, pineapple, garden peas			9
<b>Cumberland Sausage Curl</b> , buttery mashed potato, caramelised onion, port & red wine gravy, garden peas			13
<b>Malaysian Vegetable Curry</b> , spicy coconut sauce, sweet potato, squash, mangetout, peppers, long grain rice (v)(ve)			14
	<i>Add a crispy skin chicken breast to your curry    4.5</i>		
<b>Chicken Katsu Curry</b> , crispy breaded chicken breast, long grain rice, coconut curry sauce			14.5
<b>Seafood Risotto</b> , squid, mussels & prawns, cherry tomatoes, garlic king prawns (gf)			17
<b>Crispy Skin Chicken Breast</b> , potato, sage & onion gratin, wild mushroom sauce, glazed carrots, tenderstem broccoli (gf)			15
<b>Lamb Rump</b> , dauphinoise , jerusalem artichoke, crispy lamb bon-bon, hispi cabbage, port & red wine jus (gf)			22
<b>10oz Sirloin Steak</b> , triple cooked chips, plum tomato, flat mushroom, watercress			23
<b>6oz Fillet Steak</b> , triple cooked chips, plum tomato, flat mushroom, watercress			23
	<i>Gluten-free chips are available upon request</i>		
	<i>Add a pan of Sauce – choose from Peppercorn, Diane (gf) or Port &amp; Stilton (gf)</i>		3
	<i>Add Garlic &amp; Parsley Butter (gf)(v)</i>		1

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

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## SALADS

<b>Chicken Caesar</b> , chicken breast, crispy bacon, cos, caesar dressing, croutons, anchovies, parmesan	15
<b>Ploughmans</b> , pork pie, honey roast ham, cheddar cheese, pickles, apple brandy chutney, dressed salad, bread and butter	13.5
<b>Warm Goats Cheese &amp; Winter Vegetables</b> , crisp mixed salad, walnuts, spiced-orange & honey vinaigrette (gf)(v)	13.5

## BURGERS

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

*All burgers are served in a pretzel bun (except the vegan burger) 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*

<b>Warm Beef &amp; Caramelised Onion</b> , toasted barmcake, watercress	8
<b>Chicken &amp; Bacon Club</b> , toasted freshly baked white bread, gem lettuce, beef tomato, mayo	9
<b>Fish Finger Butty</b> , battered fresh haddock fillet, toasted barmcake, gem lettuce, tartare sauce	7.5
<b>Avocado &amp; Hummous Veggie Sandwich</b> , roasted winter vegetables, multigrain bloomer bread (v)(ve)	7.5
<b>Ham &amp; Piccalilli</b> , honey & clove scented ham, eight-grain brown bread	6.5

*Sandwiches are served with dressed salad. Gluten-free bread is available upon request*

## SIDES

<b>Triple-Cooked Chips</b> (v)(ve)	3.5
<b>Cheesy Chips</b> (v)	4
<b>Red Salt Fries</b> (v)(ve)	3.5
<b>Dirty Fries</b> , nacho cheese & bacon	4.75
<b>Potato, Sage &amp; Onion Gratin</b> (gf)(v)	4
<b>Beer-Battered Onion Rings</b> , roasted garlic mayo (v)	4.5
<b>House Salad</b> , winter-spiced orange & honey dressing (v)	3.5
<b>Steamed Market Vegetables</b> (gf)(v)	3.5

*Gluten-free chips are available upon request*

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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

### **Lamb Rump**

port & red wine jus

22

### **Root Vegetable & Chickpea Meatloaf**

vegetarian gravy (\*vegan pig in blanket replaces yorkshire pudding) (v)(ve)

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

### **Truffle Mac & Cheese with Bacon & Parmesan Crumb**

4.5

### **Seasonal Steamed Vegetables (gf)(v)**

3.5

### **Extra Yorkshire Pudding (v)**

0.50

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## CHILDRENS MENU

### STARTERS

<b>Tomato Soup</b> , freshly baked bread roll & butter	2.5
<b>Garlic bread</b>	plain (v) 1.95 with cheese (v) 2.5

### MAINS

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

### DESSERTS

<b>Strawberry Jam Roly Poly</b> , vanilla custard	3
<b>Sticky Toffee Pudding</b> , toffee sauce, vanilla bean ice cream	3
<b>Ice Cream</b> , one scoop of vanilla, chocolate or strawberry, wafer, chocolate, salted caramel or strawberry sauce	1.95



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## DESSERTS

<b>Sticky Toffee Pudding</b> , rich toffee sauce, vanilla bean ice cream (v)	6.5
<b>Apple, Pear and Ginger Crumble</b> , winter-spiced oat crumble topping, vanilla custard (v)	6.5
<b>Chocolate Orange Cheesecake</b> , digestive biscuit, cointreau truffles, brulee orange, bitter orange puree, brindle cream	7.5
<b>Vanilla Crème Brûlée</b> , shortbread biscuits, strawberry (v)	6
<b>Strawberry Jam Roly Poly</b> , vanilla custard	6
<b>Belgian Chocolate Lava Cake</b> , vanilla custard (v)	7

## ICE CREAM & SORBET

<b>Vanilla Pod</b> (gf)(v)	one scoop	1.95
<b>Chocolate</b> (gf)(v)	two scoops	3.85
<b>Strawberry</b> (gf)(v)		
<b>White Chocolate &amp; Honeycomb</b> (gf)(v)		
<b>Italian Mocha</b> (gf)(v)		
<b>Salted Caramel</b> (gf)(v)		
<b>Vegan-Friendly Vanilla Ice Cream</b> (gf)(v)(ve)		
<b>Vegan-Friendly Raspberry &amp; Sorrel Sorbet</b> (gf)(v)(ve)		

## HOT BEVERAGES

<b>Americano</b>	2.50	<b>Bailey's Coffee</b>	5.50
<b>Latte</b>	2.80	<b>Martel Coffee</b>	5.50
<b>Cappucino</b>	2.80	<b>Jameson's Coffee</b>	5.50
<b>Decaf</b>	2.50	<b>Tia-Maria Coffee</b>	5.50
<b>Espresso</b>	2	<b>Cointreau Coffee</b>	5.50
<b>Double Espresso</b>	3.80	<b>Bailey's Hot Chocolate</b>	5.50
<b>Mocha</b>	3	<b>Breakfast Tea</b>	2.15
<b>Flat White</b>	2.80	<b>Decaf Tea</b>	2.15
<b>Floater Coffee</b>	3	<b>Earl Grey</b>	2.30

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## SEASONAL HOT BEVERAGES

*perfect for a little treat on a chilly winter evening, as a decadent end to a meal, or for whenever the mood takes you!  
all our themed drinks are made using homemade syrups created by our chefs just for you (except Bailey's, of course)*

<b>Caramel Latte</b>	3.10
<b>Winter-Spiced Pumpkin Latte</b>	3.30
<b>Gingerbread Latte</b>	3.30
<b>Vanilla Latte</b>	3.10
<b>Bailey's Coffee</b>	5.50
<b>Gingerbread Hot Chocolate</b>	3.20
<b>Orange Hot Chocolate</b>	3.20
<b>Bailey's Hot Chocolate</b>	5.50
<b>Peppermint Hot Chocolate</b>	3.10
<b>White Hot Chocolate</b>	3.40

*make your drink even more luxurious – upgrade with whipped cream, mini marshmallows  
and a peppermint candy cane for just £2*