



Welcome

Welcome to the Boars Head, a family run and owned local Country Gastro village pub, situated just a few minutes away from Hoghton Tower.

From the 16th century the Boars Head has been at the heart of life in the village of Hoghton and since taking over the reins in 2009 being true to our heritage our aim is to continue to offer a warm welcome, in a relaxed setting with exceptional friendly service and hearty locally produced seasonal food.

Originally a 16th century coaching Inn the Boar's Head is believed to be one of the final overnight stops of the famous Pendle witches in 1612, before their eventual trials and sentencing at Lancaster. Today the Boars Head is that perfect setting for a special occasion or for simply getting together with friends. You can unwind and enjoy our cuisine in the restaurant and bar or even dine alfresco, making the most of those hot summer days on our superb outside terrace, or why not unwind next to our log fire with a newspaper and one of our locally selected fine craft ales.

All our dishes are prepared in-house by our skilled chefs, and we can cater for most dietary requirements. Our varied menu and specials are prepared daily in our own kitchens from the best local produce. We have several customer favourites which we blend with a good mix of modern and more varied cuisines which provides a great choice for our guests, and well-behaved dogs are also welcome in the bar and our outside terrace areas.

Joanne and her team welcome you to the Boars Head and hope you will enjoy the warmth of our hospitality.



Nibbles

GARLIC CIABATTA <i>v</i>	4.50
GARLIC CIABATTA WITH CHEESE <i>v</i>	5.50
SALT & PEPPER CHICKEN BITES sautéed peppers & onions, sliced red chilli	7.25
WHIPPED GOATS CHEESE <i>v</i> toasted pumpkin seeds, balsamic-roasted cherry tomatoes, rosemary & sea salt pitta chips	7.00

Starters

SALT COD FRITTERS tandoori masala drizzle, dressed salad	8.50
SOUP OF THE DAY focaccia	6.00
CONFIT PORK BELLY chinese five spice, sticky honey & oyster glaze, pickled asian vegetables, toasted sesame seeds	9.75
BLACK PUDDING potato dauphinoise, soft poached hens egg, peppercorn sauce, crispy fried onion	7.50
PEPPERED MUSHROOMS <i>v</i> toasted sourdough bread, wookie-hole cheddar, balsamic glaze.....	7.95
SCOTTISH SMOKED SALMON & PRAWNS <i>GF</i> marie-rose sauce, dill & smoked salmon mousse, dressed leaves	12.50

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

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Main Meals

PEPPERED STEAK PIE 16.50

thick cut chips, mushy peas, pink peppercorn sauce

CAVE-AGED CHEDDAR CHEESE & ONION PIE v 15.50

thick cut chips, baked beans, pan gravy

BEER BATTERED HADDOCK & CHIPS LARGE 16.00

thick cut chips, mushy peas, lemon wedge **SMALL 12.00**

Add curry sauce 3.00 Add bread & butter 2.00

MAPLE-GLAZED BARBARY DUCK BREAST 26.00

garlic dauphinoise potato, red wine & blackberry jus,
winter greens, brûlée orange

WILD MUSHROOM & TRUFFLE RISOTTO v 15.00

truffle & black pepper butter, wild rocket

Add a crispy skin chicken breast 4.00

ROAST CHICKEN SUPREME 20.00

crispy chorizo & potato gratin, tomato-harissa drizzle,
sprouting broccoli, roast chicken jus

Grill

10oz BACON CHOP* thick cut chips, fried hens eggs, sauteed field mushroom,
thyme-roasted plum tomato, buttered peas **17.00**

SURF & TURF 8oz ribeye steak*, garlic-buttered king prawns, thick cut chips, thyme-roasted plum tomato,
sautéed field mushroom, watercress **33.00**

8oz FILLET STEAK* thick cut chips, thyme-roasted plum tomato, sautéed field mushroom, watercress **31.00**

Add a pan of sauce, choose from: Peppercorn, Diane GF or Port & Stilton GF 3.00

Add garlic & parsley butter GF V 1.50

Burgers

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

BOARS HEAD BURGER 16.50

minced steak patty, thick cut maple bacon, monteray jack cheese, pickles, smokey bbq mayo

SOUTHERN FRIED CHICKEN BURGER 15.50

pickles, smokey chipotle mayonnaise

'ITS NOT BEEF ' BURGER v VE 15.50

plant-based patty, vegan-friendly brioche, dairy-free cheddar, vegan mayo

Add: Bacon GF Slow-caramelised red onion marmalade GF V Roquito pepper relish GF V VE 1.00

Upgrade to loaded fries 2.50

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Sandwiches and Salads

STEAK CIABATTA	15.50
fillet steak slices, caramelised red onion, watercress, peppercorn sauce, thick-cut chips	
CLASSIC BLT	9.25
toasted white bloomer bread, gem lettuce, maple bacon, beef tomato, mayo, dressed salad	
Why not make a club sandwich? add grilled chicken 3.00	
SMOKED SALMON & PRAWNS OPEN SOURDOUGH SANDWICH	13.00
smoked salmon & dill pate, rocket, marie-rose, lemon	
OPEN SOURDOUGH MOZZARELLA, ROCKET & HERITAGE TOMATO SANDWICH v	12.00
parma ham, balsamic drizzle	
Gluten-free bread is available upon request	
CHICKEN CAESAR SALAD	17.00
skin-on chicken breast, crispy bacon, caesar dressing, garlic croutons, anchovies, parmesan	
MEAT & CHEESE BOARD	14.00
slow-roasted beef, honey-roast ham, wookie hole cave-aged cheddar, blacksticks blue cheese, artisan crackers, focaccia, salted butter, fig & caramelised onion chutney	

Sides

TRIPLE-COOKED CHIPS v ve gluten-free oven-cooked chips are available upon request	3.95
RED SALT FRIES v ve	3.95
LOADED FRIES nacho sauce, bacon & melted cheese	5.75
TRUFFLE PARMESAN FRIES v ve	4.50
BASKET OF ONION RINGS v roasted garlic mayo	4.50
STEAMED WINTER GREENS v	4.00
CAESAR SALAD romaine lettuce, crispy bacon, caesar dressing, garlic ciabatta, croutons, anchovies, parmesan	8.00
GARLIC CIABATTA v	4.50
GARLIC BREAD WITH CHEESE v	5.50

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Desserts

STICKY TOFFEE PUDDING v.....	7.50	ICE CREAM	2 SCOOPS 5.00
salted toffee sauce, vanilla bean ice cream		vanilla pod GF v chocolate GF v	1 SCOOP 2.50
APPLE & BLACKBERRY CRUMBLE v.....	8.00	raspberry ripple v salted caramel v	
brown sugar, oat & winter spice topping, vanilla crème anglaise		forest fruits sorbet GF v VE	
VANILLA CRÈME BRÛLÉE v.....	8.00	ARTISAN CHEESES v.....	14.00
shortbread biscuit, mixed berries		wookie hole cave-aged cheddar, blacksticks blue & creamy goats cheese, selection of artisan crackers, salted butter, fig & caramelised onion chutney, mixed fruits	
BLACK FOREST CHEESECAKE v.....	8.00		
amaretti biscuit base, morello cherry curd, almond crème chantilly, chocolate shavings, cherry almond coulis			

Hot Beverages

AMERICANO	3.50	BAILEY'S COFFEE	6.50
LATTE	3.95	MARTEL COFFEE	6.50
CAPPUCCINO	3.95	JAMESON'S COFFEE	6.50
DECAF	3.50	TIA MARIA COFFEE	6.50
ESPRESSO	3.00	COINTREAU COFFEE	6.50
DOUBLE ESPRESSO	4.00	BAILEY'S HOT CHOCOLATE	6.50
MOCHA	4.00	BREAKFAST TEA	3.50
FLAT WHITE	3.95	DECAF TEA	3.50
FLOATER COFFEE	4.00	EARL GREY	3.50
HOT CHOCOLATE	4.00		



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Sunday Roasts

Served every Sunday from 12 until 8pm (subject to availability)

Served with all the trimmings - roast potatoes, buttery mash, a large home made yorkshire pudding, seasonal vegetables, carrot & swede mash, and as much gravy as you like

TOPSIDE OF ROAST BEEF 18.50

served pink

TRIO OF MEATS 19.95

topside of roast beef, roasted turkey breast, roasted pork loin, cranberry & sage stuffing

ROASTED TURKEY BREAST 18.50

cranberry & sage stuffing

ROASTED PORK LOIN 18.50

cranberry & sage stuffing, apple sauce

ROOT VEGETABLE & CHICKPEA MEATLOAF **v** 16.50

vegan option available (vegan pig in blanket replaces the yorkshire pudding)

Sides

CAVE-AGED CHEDDAR CAULIFLOWER CHEESE **v** parmesan crumb 5.50

EXTRA YORKSHIRE PUDDING **v** 1.50

STEAMED VEGETABLES **GF v** 4.00
selection of buttered market vegetables

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Gluten-Free Options

STARTERS

SOUP OF THE DAY v gluten-free roll & butter	6.00
CONFIT PORK BELLY chinese five spice, sticky honey & oyster glaze, pickled asian vegetables, toasted sesame seeds	9.75
SCOTTISH MOKED SALMON & PRAWNS marie-rose sauce, dill & smoked salmon mousse, dressed leaves	12.50

MAIN MEALS

MAPLE-GLAZED BARBARY DUCK BREAST 26.00 garlic dauphinoise potato, red wine & blackberry jus, winter greens, brûlée orange	SURF & TURF 33.00 8oz ribeye steak*, garlic-buttered king prawns, thick cut chips, thyme-roasted plum tomato, sautéed field mushroom, watercress
WILD MUSHROOM & TRUFFLE RISOTTO v 15.00 truffle & black pepper butter, wild rocket Add a crispy skin chicken breast 4.00	8OZ FILLET STEAK* 31.00 thick cut chips, thyme-roasted plum tomato, sautéed field mushroom, watercress Add a pan of sauce, choose from: Diane, Port or Stilton 3.00 Add garlic and parsley butter v 1.50
ROAST CHICKEN SUPREME 20.00 crispy chorizo & potato gratin, tomato-harissa drizzle, sprouting broccoli, roast chicken jus	
10OZ BACON CHOP* 17.00 thick cut chips, fried hens eggs, sauteed field mushroom, thyme-roasted plum tomato, buttered peas	

SIDES

GLUTEN-FREE TRIPLE-COOKED CHIPS v ve 3.95
GLUTEN-FREE TRUFFLE PARMESAN CHIPS v ve 4.50
HOUSE SALAD v ve maple raspberry vinaigrette 3.50
STEAMED WINTER GREENS v 4.00

DESSERTS

VANILLA CRÈME BRÛLÉE mixed berries	8.00
ICE CREAM	2 SCOOPS 5.00
vanilla pod v chocolate v	1 SCOOP 2.50
raspberry ripple v salted caramel v	

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