



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 & HERB MARINATED OLIVES v VE.....	4.00
GARLIC & HERB CIABATTA v VE.....	5.00
GARLIC & HERB CIABATTA WITH CHEESE v.....	6.25
SALT & PEPPER CHICKEN BITES sautéed peppers & onions, fresh chilli & spring onion.....	8.25
SWEET CHILLI HALLOUMI KEBABS v roasted mediterranean vegetables, sweet chilli dipping sauce.....	8.25

Starters

SOUP OF THE DAY freshly baked granary bread, salted butter.....	6.50
PROSCIUTTO WRAPPED ASPARAGUS SPEARS soft poached hens egg, hollandaise sauce, watercress.....	10.50
BURY BLACK PUDDING STACK garlic dauphinoise, soft poached hens egg, peppercorn sauce.....	8.50
SMOKED GRESSINGHAM DUCK SALAD cherry balsamic, pomegranate, mandarin segments, garlic & rosemary croutons.....	10.50
SAUTEED GARLIC KING PRAWNS & CHORIZO lightly spiced tomato & chilli sauce, garlic toastie.....	11.50
WARM GOATS CHEESE & CARAMELISED RED ONION TART v puff pastry, balsamic glaze, watercress.....	8.95

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

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Main Meals

PEPPERED STEAK PIE..... 18.00

slow-cooked beef steak, creamy peppercorn sauce,
creamed potatoes, mushy peas, pan gravy

CAVE-AGED CHEDDAR CHEESE & ONION PIE *v*..... 17.50

creamed potatoes, baked beans, pan gravy

BEER BATTERED HADDOCK & CHIPS LARGE 17.00

thick cut chips, mushy peas, lemon wedge SMALL 13.50

Add curry sauce 3.00 Add bread & butter 2.50

8oz DRY AGED FILLET STEAK..... 33.00

garlic roasted tomato, roasted teriyaki stem broccoli,
thick cut chips

Add peppercorn or blue cheese sauce 3.50

SICILIAN CHICKEN SUPREME..... 20.00

paprika, garlic & herb marinated skin-on chicken
breast, creamy sundried tomato, parmesan, spinach
& paprika sauce, potato gratin, cornish sea salt
roasted stem broccoli & green beans

TUNA HOLLANDAISE..... 26.00

seared 6oz tuna steak, warm nicoise salad, asparagus
spears, baby new potatoes, sautéed spinach, olives,
roasted baby plum tomatoes

SPRING LAMB RUMP..... 28.00

garlic dauphinoise, minted crushed peas, beetroot
purée, crumbled feta, lamb jus

ROASTED BROCCOLI & SUNDRIED TOMATO QUICHE *v ve*..... 16.50

vintage cheddar & parmesan cheese filling,
house salad and balsamic glaze

SRI LANKEN SWEET POTATO, SPINACH & CHICKPEA CURRY *v ve*..... 16.50

coriander rice, herb oil, fresh chilli & spring onion
Add chicken 3.50 Add 6 sautéed garlic king prawns 4.00

Burgers

All our burgers are served on a toasted brioche bun with romaine lettuce,
beef tomato, red onion, cajun fries & smokey bbq sauce

BOARS HEAD STEAK BURGER..... 16.95

thick cut bacon, monterey jack cheese, pickles, chilli crisp mayonnaise

BOSTON BURGER..... 16.95

cajun spiced chicken breast, thick cut bacon, smokey bbq sauce, monterey jack cheese, pickles

Add: Thick cut streaky bacon 1.50 Caramelised red onion marmalade *GF v* 1.50

Upgrade to parmesan & truffle fries 2.50 Upgrade to loaded fries 2.50

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Sandwiches

60Z DRY AGED RUMP STEAK CIABATTA	17.50
caramelised red onion marmalade, watercress, peppercorn sauce, thick cut chips	
CRISPY HADDOCK SANDWICH	14.00
toasted brioche, romaine lettuce, chilli crisp mayonnaise, thick-cut chips	
WARM BEEF & CARAMELISED ONION BARMCAKE	15.00
watercress, thick cut chips, pan gravy	
ARCTIC BABY PRAWNS & MARIE ROSE SAUCE	13.50
freshly baked granary bread, dressed leaves	

Flatbreads

CAJUN SPICED STEAK FAJITA FLATBREAD	16.00
sautéed peppers & onions, melted cheddar cheese, jalapeños, soured cream drizzle, dressed leaves	
CAJUN CHICKEN FAJITA FLATBREAD	15.50
sautéed peppers & onions, melted cheese, jalapeños, soured cream drizzle, dressed leaves	
GRILLED HALLOUMI, ROASTED RED ONION & RED PEPPER FLATBREAD v	15.00
sweet chilli sauce, dressed leaves	

Salads

CHICKEN CEASAR SALAD	20.00
crispy skin on chicken supreme, smoked pancetta, garlic croutons, anchovies, creamy ceasar dressing, parmesan shavings	
GRILLED GOATS CHEESE SALAD	18.00
dressed mixed leaves, toasted walnuts, orchard fruits, sticky fig preserve, pedro-ximenez balsamic glaze	
ARCTIC PRAWN SALAD	18.50
dressed leaves, cherry plum tomatoes, cucumber, red onion, classic marie-rose sauce	

Sides

THICK-CUT CHIPS v VE	4.50
CAJUN FRIES v VE	4.50
LOADED FRIES nacho sauce, bacon lardons, melted cheddar & mozzarella cheese	6.00
PARMESAN & TRUFFLE FRIES	6.00
GARLIC & HERB CIABATTA v VE	PLAIN 5.00 WITH CHEESE 6.25
CRISPY FRIED ONION RINGS v garlic mayonnaise	5.00
BUTTERED SEASONAL VEGETABLES v	4.00
TERRIYAKI ROASTED STEM BROCCOLI v	5.50
HOUSE SALAD BOWL v vinaigrette	5.00

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Desserts

STICKY TOFFEE PUDDING v 8.00
butterscotch sauce, bourbon vanilla ice cream

LEMON MERINGUE CHEESECAKE v 8.95
torched italian meringue, lemon curd topping,
summer berries

RHUBARB & ORANGE CRUMBLE 8.00
brown sugar & oat topping, vanilla crème anglaise

VANILLA BEAN CRÈME BRÛLÉE v 8.25
handmade shortbread biscuits, mixed berries

CHOCOLATE & SALTED CARAMEL PUDDING v 8.00
sea salt & dark chocolate sauce, bourbon vanilla
ice cream

STRAWBERRY & GARDEN MINT ETON MESS v 8.00
broken meringue pieces, chantilly cream, strawberry
compote, fresh summer strawberries, garden mint

ICE CREAM & ROSSINI WAFER 2 SCOOPS 5.00
bourbon vanilla • after eight mint choc chip 1 SCOOP 2.50
jammie dodger • salted caramel
mango & passionfruit sorbet

Hot Beverages

AMERICANO 3.50

LATTE 3.95

CAPPUCCINO 3.95

DECAFFEINATED COFFEE 3.50

ESPRESSO 3.00

DOUBLE ESPRESSO 4.00

MOCHA 4.00

FLAT WHITE 3.95

FLOATER COFFEE 4.00

HOT CHOCOLATE 4.00
Add cream & chocolate sprinkles 1.00

BAILEY'S COFFEE 6.50

MARTEL COFFEE 6.50

JAMESON'S COFFEE 6.50

TIA MARIA COFFEE 6.50

COINTREAU COFFEE 6.50

BAILEY'S HOT CHOCOLATE 6.50
Add cream & chocolate sprinkles 1.00

BREAKFAST TEA 3.50

DECAFFEINATED BREAKFAST TEA 3.50

EARL GREY 3.50



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Sunday Roasts

Served every Sunday from 12 until 8pm (subject to availability)
Gluten free roast dinners available on request

All roast dinners are served with traditional trimmings - crispy garlic & herb roast potatoes, creamed potatoes, carrot & swede mash, buttered seasonal greens, a large homemade yorkshire pudding, signature beef stock gravy (can be vegetarian)

TRIO OF MEATS 22.00

medium rare-roast topside of beef, buttered turkey breast, honey roast ham, cranberry & sage stuffing

ROAST RUMP OF SPRING LAMB 28.00

minted lamb jus

ROAST TOPSIDE OF BEEF 20.50

served pink

BUTTERED TURKEY BREAST 19.50

cranberry & sage stuffing

ROOT VEGETABLE & CHICKPEA MEATLOAF v 16.50

vegan option available (vegan pig in blanket replaces the yorkshire pudding)
just ask your server

Sides

MATURE CHEDDAR CAULIFLOWER CHEESE v parmesan crumb 5.50

BOWL OF GARLIC & HERB ROASTED POTATOES v 5.00

LARGE HOMEMADE YORKSHIRE PUDDING v 1.50

BUTTERED SEASONAL VEGETABLES v 4.00

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Gluten-Free Options

STARTERS

SOUP OF THE DAY 6.50
gluten-free bread, salted butter

SWEET CHILLI HALLOUMI KEBABS v 8.25
roasted mediterranean vegetables, sweet chilli
dipping sauce

BURY BLACK PUDDING STACK 8.50
garlic dauphinoise potato, soft poached hens egg,
peppercorn sauce

PROSCIUTTO WRAPPED ASPARAGUS SPEARS 10.50
soft poached hens egg, hollandaise sauce, watercress

SMOKED GRESSINGHAM DUCK SALAD 10.50
cherry balsamic, pomegranate, mandarin segments

SAUTÉED GARLIC KING PRAWNS & CHORIZO 11.50
lightly spiced tomato & chilli sauce, gluten free
garlic toastie

MAIN MEALS

8OZ DRY AGED FILLET STEAK 33.00
garlic roasted tomato, roasted teriyaki stem broccoli,
thick cut chips
Add peppercorn or blue cheese sauce 3.50

SICILIAN CHICKEN SUPREME 20.00
paprika, garlic & herb marinated skin-on chicken
breast, creamy sundried tomato, parmesan, spinach
& paprika sauce, potato gratin, cornish sea salt
roasted stem broccoli & green beans

TUNA HOLLANDAISE 26.00
seared 6oz tuna steak, warm nicoise salad, asparagus
spears, baby new potatoes, sauteed spinach, olives,
roasted baby plum tomatoes

SPRING LAMB RUMP 28.00
garlic dauphinoise, minted crushed peas, beetroot
purée, crumbled feta, lamb jus

GRILLED GOATS CHEESE SALAD v 18.00
dressed mixed leaves, toasted walnuts, orchard fruits,
sticky fig preserve, pedro-ximenez balsamic glaze

ARCTIC PRAWN SALAD 18.50
dressed leaves, cherry plum tomatoes, cucumber,
red onion, classic marie-rose sauce

SIDES

THICK-CUT CHIPS v 4.50

CAJUN FRIES v 4.50

LOADED FRIES v 6.00
nacho cheese, bacon lardons, melted cheddar
& mozzarella cheese

PARMESAN & TRUFFLE FRIES v 6.00

BUTTERED SEASONAL VEGETABLES v 4.00

TERRIYAKI ROASTED STEM BROCCOLI v 5.50

HOUSE SALAD BOWL v 5.00
vinaigrette

DESSERTS

RHUBARB & ORANGE CRUMBLE v 8.00
brown sugar & oat topping, vanilla crème anglaise

STICKY TOFFEE PUDDING v 8.00
butterscotch sauce, bourbon vanilla ice cream

VANILLA CRÈME BRÛLÉE v mixed berries 8.25

STRAWBERRY & GARDEN MINT ETON MESS v 8.00
broken meringue pieces, chantilly cream, strawberry
compote, fresh summer strawberries, garden mint

ICE CREAMS v 2 SCOOPS 5.00
bourbon vanilla • mango & passion fruit sorbet 1 SCOOP 2.50

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