



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 CIABATTA v VE	5.50
GARLIC & HERB CIABATTA WITH CHEESE v.....	6.50
SALT & PEPPER CHICKEN BITES sautéed peppers & onions, chilli & spring onion garnish	8.95
PORK CHIPOLATA SAUSAGES hot honey glaze, cumberland dipping sauce	8.25

Starters

SOUP OF THE DAY freshly baked granary bread, salted butter	7.50
HOT SMOKED SALMON toasted sourdough, cream cheese & dill, sweet pickled cucumber	10.50
BURY BLACK PUDDING STACK garlic dauphinoise potato, poached hens egg, creamy peppercorn sauce.....	8.95
SMOKED PAPRIKA CAULIFLOWER FRITTERS miso, chickpea, butterbean & squash hummus, paprika & chilli roasted pumpkin seeds, pomegranate seeds	8.00
STILTON MUSHROOM PEPPER POT crumbled stilton blue cheese, garlic toasties	8.95

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

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Main Meals

PEPPERED STEAK PIE..... 18.50

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

CAVE-AGED CHEDDAR CHEESE & ONION PIE ^V..... 17.95

creamed potatoes, baked beans, pan gravy

BEER BATTERED HADDOCK & CHIPS LARGE 17.50

thick cut chips, mushy peas, lemon wedge **SMALL 14.00**

8oz DRY AGED FILLET STEAK 35.00

garlic roasted tomato & field mushroom, watercress,
thick cut chips - served with your choice of bordelaise,
blue cheese or peppercorn sauce

SLOW COOKED LAMB SHANK 28.00

red currant, mint & red wine jus, creamed potatoes,
sauteed winter greens

CHICKEN CHASSEUR..... 20.00

roasted chicken breast, rich white wine, tomato,
smoked pancetta, baby mushroom & silverskin onion sauce,
potato gratin, winter greens

RARE BREED PORK BALLOTINE..... 20.00

prosciutto wrapped pork tenderloin, black pudding,
sage & onion sausage stuffing, cranberry red wine jus,
garlic dauphinoise, sauteed savoy cabbage

PAN ROASTED SCOTTISH SALMON FILLET 26.00

roasted garlic & herb smashed baby potatoes, sauteed green
beans, provencal sauce, roasted cherry vine tomatoes

**SRI LANKEN SWEET POTATO, SPINACH
& CHICKPEA CURRY ^V ^{VE}..... 17.00**

coriander rice, chilli & spring onion garnish

Add chicken 3.50 Add 6 sautéed 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..... 17.25

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

BOSTON BURGER..... 17.25

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

Add: Thick cut 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

6OZ DRY AGED RUMP STEAK CIABATTA	18.50
caramelised red onion marmalade, watercress, peppercorn sauce, thick cut chips	
WARM BEEF & CAMELISED RED ONION BARM CAKE	15.50
watercress, thick cut chips, pan gravy	
HOT SMOKED SALMON SANDWICH	15.50
granary bread, cream cheese & dill, watercress	
BUTTER ROASTED TURKEY BARMCAKE	15.50
cranberry & sage stuffing, watercress, thick cut chips, cranberry & orange dip	
ARCTIC PRAWN SANDWICH	14.50
romaine lettuce, granary bread, marie rose sauce, dressed leaves	

Salads

6OZ DRY AGED RUMP STEAK & BLUE CHEESE SALAD	20.00
dressed leaves, orchard fruits, toasted walnuts	
GRILLED GOATS CHEESE SALAD	18.00
dressed mixed leaves, orchard fruits, sticky fig preserve, toasted walnuts, cherry balsamic glaze	
ARCTIC PRAWN & HOT SMOKED SALMON SALAD	18.50
dill mayonnaise	

Sides

THICK-CUT CHIPS v VE	5.00
SKINNY FRIES v VE	5.00
CAJUN FRIES v VE	5.00
LOADED FRIES nacho cheese sauce, bacon lardons, melted cheddar & mozzarella cheese	6.50
PARMESAN & TRUFFLE FRIES	6.50
GARLIC & HERB CIABATTA v VE	PLAIN 5.50 WITH CHEESE 6.50
CRISPY FRIED ONION RINGS v garlic aioli	5.50
SEASONAL VEGETABLES v	5.95
GOATS CHEESE SALAD orchard fruits	9.00

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Desserts

STICKY TOFFEE PUDDING v 8.25
butterscotch sauce, bourbon vanilla ice cream

TOFFEE APPLE CHEESECAKE v 8.95
vanilla cheesecake, apple toffee sauce,
pumpkin spiced crumble topping

HONEY POACHED PEACHES v 8.50
sweet vanilla mascarpone, rum caramel sauce, spiced granola

BANOFFEE CARAMEL PUDDING 8.00
caramel syrup, vanilla bean custard

WINTER FRUIT CRUMBLE v 8.25
granola cinnamon & ginger spiced crumble topping,
vanilla bean custard

VANILLA BEAN CRÈME BRULÉE v 8.50
handmade shortbread biscuits, mixed berries

ICE CREAM & ROSSINI WAFER 2 SCOOPS 5.00
bourbon vanilla • after eight mint choc chip 1 SCOOP 2.50
chocolate • 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 roast potatoes, mashed potatoes, carrot & swede, buttered seasonal greens, a large Yorkshire pudding and our signature beef stock gravy (vegetarian gravy is available)

TRIO OF MEATS 22.50

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

ROASTED TOPSIDE OF BEEF 21.00

served pink

ROAST TURKEY BREAST 20.00

cranberry & sage stuffing

HONEY-ROAST HAM 20.00

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

BOWL OF CRISPY ROAST POTATOES v 5.00

CAVE-AGED CHEDDAR CAULIFLOWER CHEESE v 5.50

SEASONAL VEGETABLES v 5.95

FIVE PIGS IN BLANKETS 8.25

EXTRA YORKSHIRE PUDDING v 1.50

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Gluten-Free Options

STARTERS

SOUP OF THE DAY 7.50
gluten-free white bread bread, salted butter

HOT SMOKED SALMON 10.50
toasted white bread, cream cheese & dill,
sweet pickled cucumber

BURY BLACK PUDDING STACK 8.95
garlic dauphinoise potato, poached hens egg,
creamy peppercorn sauce

STILTON MUSHROOM PEPPER POT 8.95
crumbled stilton blue cheese, garlic toasties

MAIN MEALS

8OZ DRY AGED FILLET STEAK 35.00
garlic roasted tomato & field mushroom, watercress,
thick cut chips - served with your choice of bordelaise,
blue cheese or peppercorn sauce

SLOW COOKED LAMB SHANK 28.00
red currant, mint & red wine jus, creamed potatoes,
sauteed winter greens

PAN ROASTED SCOTTISH SALMON FILLET 26.00
roasted garlic & herb smashed baby potatoes, sauteed green
beans, provencal sauce, roasted cherry vine tomatoes

CHICKEN CHASSEUR 20.00
roasted chicken breast, rich white wine, tomato,
smoked pancetta, baby mushroom & silverskin onion sauce,
potato gratin, winter greens

SANDWICHES

All served on plain or toasted gluten-free white bread

6OZ DRY AGED RUMP STEAK 18.50
caramelised red onion marmalade, watercress,
peppercorn sauce, thick cut chips

WARM BEEF & CARAMELISED RED ONION 15.50
watercress, thick cut chips, pan gravy

HOT SMOKED SALMON SANDWICH 15.50
granary bread, cream cheese & dill, watercress

ARCTIC PRAWN SANDWICH 14.50
romaine lettuce, granary bread, marie rose sauce,
dressed leaves

SALADS

**6OZ DRY AGED RUMP STEAK
& BLUE CHEESE SALAD** 20.00
dressed leaves, orchard fruits, toasted walnuts

GRILLED GOATS CHEESE SALAD 18.00
dressed mixed leaves, orchard fruits, toasted walnuts,
cherry balsamic glaze

**ARCTIC PRAWN & HOT SMOKED
SALMON SALAD** 18.50
dill mayonnaise

SIDES

THICK-CUT CHIPS v 5.00

SKINNY FRIES v 5.00

CAJUN FRIES v 5.00

LOADED FRIES v 6.50
nacho cheese sauce, bacon lardons, melted cheddar
& mozzarella cheese

PARMESAN & TRUFFLE FRIES v 6.50

SEASONAL VEGETABLES v 5.95

GOATS CHEESE SALAD orchard fruits 9.00

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