



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

FRESH-BAKED GARLIC FOCACCIA v.....	PLAIN 5.50	WITH CHEESE 6.50
MANGO & HABANERO CHICKEN STRIPS		8.95
sweet & spicy dipping sauce		
HOT HONEY HALLOUMI v.....		8.00
watercress		
PARMA HAM, WILD ROCKET, TRUFFLE		8.00
belazu early harvest extra virgin olive oil, balsamic glaze, parmesan		

Starters

SOUP OF THE DAY		7.50
freshly baked rosemary focaccia, salted butter		
WARM BREAD BASKET v.....		9.00
nocellera olives, pumpkin seed pesto, belazu extra virgin olive oil, cultured butter, balsamic		
BURRATA v.....		11.50
semi-dried roma tomatoes, pumpkin seed pesto, toasted sourdough croutes, belazu extra virgin olive oil		
Perfect to share or as a larger starter for one		
BURY BLACK PUDDING		8.95
potato dauphinoise, soft poached hens egg, peppercorn sauce		
CHICKEN LIVER PARFAIT		9.50
old fashioned plum chutney, toasted croutes, cultured butter, watercress		
GAMBAS PIL PIL		12.50
king prawns in sizzling chilli & garlic olive oil, lemon		

(v) Vegetarian (ve) Vegan

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Main Meals

PEPPERED STEAK PIE 18.95 triple-cooked chips, mushy peas, pan gravy	PAN-ROAST FILLET OF SALMON 25.00 spinach & new potato cake, sprouting broccoli, hollandaise
VINTAGE CHEDDAR CHEESE & ONION PIE 17.95 triple-cooked chips, baked beans, pan gravy	SRI LANKEN SWEET POTATO, SPINACH & CHICKPEA CURRY v VE 17.00 long grain rice, fresh chilli & spring onion Add a chicken breast 3.50 / Add 6 garlic king prawns 4.00
BEER BATTERED HADDOCK & CHIPS LARGE 17.95 thick cut chips, mushy peas, lemon wedge..... SMALL 14.00 Add curry sauce 3.00 Add bread & butter 2.00	8OZ FILLET STEAK* 33.00 thick cut chips, garlic & herb butter roasted tomato & field mushroom, watercress Add a pan of sauce - choose from Peppercorn, Diane or Blue Cheese 3.00
TUSCAN CHICKEN CACCIATORE 20.00 traditional flavours of tomato, spinach, fresh herbs, cream, parmesan and white wine, hot honey & parmesan roasted broccoli & new potatoes	

Burgers

Our burgers are served in a toasted brioche bun with romaine lettuce,
tomato, red onion, cajun fries & bbq sauce

BOARS HEAD BURGER 17.25 minced steak patty, streaky bacon, monteray jack cheese, pickles, French's mustard mayo	
HOT HONEY CHICKEN BURGER 17.25 pickles, French's mustard mayo	

Add caramelised red onion marmalade v or streaky bacon 1.00
Upgrade to truffle fries 2.50 / upgrade to loaded fries 2.50

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Sandwiches

Sandwiches are served on fresh-baked focaccia with dressed leaves

FILLET STEAK SANDWICH	18.50
tender fillet steak, caramelised red onion, watercress, peppercorn sauce, skinny fries	
BREADED HADDOCK SANDWICH	13.00
romaine lettuce, tartare sauce	
CHICKEN CAESAR SANDWICH	13.00
caesar dressing, gem lettuce, crispy bacon, parmesan	
CAPRESE SANDWICH v	10.00
pumpkin seed pesto, semi-dried roma tomatoes, burrata, wild rocket, balsamic	
PASTRAMI SANDWICH	13.00
homemade to a traditional recipe, with pickles, swiss cheese, red onion & French's mustard	
Add a portion of sandwich fries 3.00	

Salads

GRILLED GOATS CHEESE SALAD v	18.00
dressed mixed leaves, orchard fruits, plum chutney, toasted walnuts, balsamic	
CRISPY CHILLI BEEF SALAD	19.00
sweet chilli glaze, dressed mixed salad, pear, toasted sesame	
CHICKEN CAESAR	19.00
grilled chicken breast, gem lettuce, crispy bacon, caesar dressing, croutons, anchovies, parmesan	
PLOUGHMANS	18.50
traditional hand raised pork pie, honey roast ham, vintage cheddar cheese, pickled onion, plum chutney, dressed salad, freshly baked focaccia, cultured butter	

Sides

TRIPLE-COOKED CHIPS v VE	5.00
SKINNY FRIES v VE	5.00
CAJUN FRIES v VE	5.00
LOADED FRIES	6.50
nacho sauce, bacon & melted cheese	
TRUFFLE PARMESAN FRIES v	6.50
SALT & PEPPER FRIES v	6.50
BEER-BATTERED ONION RINGS v garlic mayo	5.50
STEAMED SEASONAL VEGETABLES v	5.95
ROASTED SPROUTING BROCCOLI WITH PARMESAN v	5.00
GRILLED GOATS CHEESE SIDE SALAD v	9.00
mixed salad, orchard fruits, walnuts, balsamic	
FRESHLY-BAKED GARLIC FOCACCIA v	PLAIN 5.50 WITH CHEESE 6.50

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Desserts

STICKY TOFFEE PUDDING v..... 8.25 butterscotch sauce, bourbon vanilla ice cream	DOUBLE CHOCOLATE BROWNIE v..... 8.50 chocolate sauce, bourbon vanilla ice cream
TROPICAL ETON MESS v..... 8.25 kiwi, mango, strawberry & passion fruit, coconut chantilly, chewy meringue, tropical coulis	AFFOGATO v..... 8.00 scoop of bourbon vanilla ice cream with a shot of espresso and a shot of liqueur Choose from Bailey's, Cointreau, Tia-Maria
VANILLA CRÈME BRÛLÉE v..... 8.50 shortbread biscuit, berries	ICE CREAM 2 SCOOPS 5.00 Bourbon Vanilla v, Chocolate v..... 1 SCOOP 2.50 Raspberry Ripple v, Salted Caramel v Forest Fruits Sorbet v VE
BLUEBERRY & LEMON CHEESECAKE 8.95 shortbread base, blueberry compote, brindle double cream, fresh blueberries	

Hot Beverages

AMERICANO 3.95	BAILEY'S COFFEE 7.10
LATTE 4.50	MARTEL COFFEE 7.10
CAPPUCCINO 4.50	JAMESON'S COFFEE 7.10
DECAFFEINATED COFFEE 3.95	TIA MARIA COFFEE 7.10
ESPRESSO 3.00	COINTREAU COFFEE 7.10
DOUBLE ESPRESSO 4.00	BAILEY'S HOT CHOCOLATE 7.10
MOCHA 4.75	BREAKFAST TEA 3.70
FLAT WHITE 4.75	DECAFFEINATED BREAKFAST TEA 3.70
FLOATER COFFEE 4.75	EARL GREY 3.70
HOT CHOCOLATE 4.75 With whipped cream & marshmallows 5.50	



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Sunday Roasts

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

All roast dinners come with garlic & herb roasted potatoes, mashed potato, carrot & swede, buttered seasonal greens, a large yorkshire pudding and our signature beef stock gravy (gluten-free roasts available)

TRIO OF MEATS 23.00

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

ROASTED TOPSIDE OF BEEF 21.50

served pink

ROAST TURKEY BREAST 21.50

cranberry & sage stuffing

HONEY-ROAST HAM 20.00

cranberry & sage stuffing

ROAST RUMP OF LAMB 28.00

served medium rare, mint gravy

CHICK PEA, VEGETABLE & TOMATO MEATLOAF *v* 16.50

vegetarian gravy (can be vegan -vegan pig in blanket replaces the yorkshire pudding)
- just ask your server

Sides

BOWL OF ROAST POTATOES *v* 5.00

CAULIFLOWER & VINTAGE CHEDDAR CHEESE *v gf* 5.50

parmesan crumb

STEAMED SEASONAL VEGETABLES *v* 5.95

EXTRA YORKSHIRE PUDDING *v* 1.50

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Gluten-Free Options

STARTERS

HOT HONEY HALLOUMI v 8.00 watercress	BURY BLACK PUDDING 8.95 potato dauphinoise, soft poached hens egg, peppercorn sauce
PARMA HAM, WILD ROCKET, TRUFFLE 8.00 belazu early harvest extra virgin olive oil, balsamic glaze, parmesan	CHICKEN LIVER PARFAIT 9.50 old fashioned plum chutney, toasted croutes, cultured butter, dressed salad
SOUP OF THE DAY 7.50 gluten-free white bread, salted butter	GAMBAS PIL PIL 12.50 king prawns in sizzling chilli & garlic olive oil, lemon
BURRATA v 11.50 semi-dried roma tomatoes, pumpkin seed pesto, toasted croutes, belazu extra virgin olive oil	

MAIN MEALS

PAN-ROAST FILLET OF SALMON 25.00 spinach & new potato cake, sprouting broccoli, hollandaise	All sandwiches served on gluten free ciabatta with dressed leaves
TUSCAN CHICKEN CACCIATORE 20.00 traditional flavours of tomato, spinach, fresh herbs, cream, parmesan and white wine, hot honey & parmesan roasted broccoli & new potatoes	FILLET STEAK SANDWICH 18.50 tender fillet steak, caramelised red onion, watercress, peppercorn sauce
8OZ FILLET STEAK* 33.00 thick cut chips, garlic & herb butter roasted tomato & field mushroom, watercress Add a pan of sauce - choose from Peppercorn, Diane or Blue Cheese 3.00	CAPRESE SANDWICH v 10.00 pumpkin seed pesto, semi-dried roma tomatoes, burrata, wild rocket, balsamic
GRILLED GOATS CHEESE SALAD v 18.00 dressed mixed leaves, orchard fruits, plum chutney, toasted walnuts, balsamic	PASTRAMI SANDWICH 13.00 homemade to a traditional recipe, with pickles, swiss cheese, red onion & French's mustard

SIDES

TRIPLE-COOKED CHIPS v VE 5.00
SKINNY FRIES v VE 5.00
CAJUN FRIES v VE 5.00
LOADED FRIES 6.50 nacho sauce, bacon & melted cheese
TRUFFLE PARMESAN FRIES v 6.50
SALT & PEPPER FRIES v 6.50
STEAMED SEASONAL VEGETABLES v 5.95
ROASTED SPROUTING BROCCOLI WITH PARMESAN v 5.00
GRILLED GOATS CHEESE SIDE SALAD v 9.00 mixed salad, orchard fruits, walnuts, balsamic

DESSERTS

STICKY TOFFEE PUDDING v 8.25 butterscotch sauce, bourbon vanilla ice cream
TROPICAL ETON MESS v 8.25 kiwi, mango, strawberry & passion fruit, coconut chantilly, chewy meringue, tropical coulis
VANILLA CRÈME BRÛLÉE v 8.50 berries
AFFOGATO v 8.00 scoop of bourbon vanilla ice cream with a shot of espresso and a shot of liqueur Choose from Bailey's, Cointreau, Tia-Maria
ICE CREAM 2 SCOOPS 5.00 Bourbon Vanilla v, Chocolate v 1 SCOOP 2.50 Salted Caramel v

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