

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

CHINESE SALT & PEPPER CHICKEN STRIPS 8.95
chilli & spring onion

CRISPY CHILLI BEEF STRIPS 8.95
toasted sesame

PORK CHIPOLATAS 8.25
French's mustard mayo

CHINESE SALT & PEPPER CAULIFLOWER BITES v 8.95
chilli & spring onion

Starters

SOUP OF THE DAY 7.50
freshly baked rosemary focaccia, salted butter

WHIPPED FETA v 9.00
toasted focaccia, belazu extra virgin olive oil, chilli-roasted pumpkin seeds, roast cherry vine tomatoes

MUSHROOMS ON TOAST v 9.00
toasted olive oil bread, sliced field mushrooms, garlic, mascarpone, fried hens egg, crispy fried onions

BURY BLACK PUDDING 9.00
rösti potato, soft poached hens egg, peppercorn sauce

WILD BOAR SAUSAGE ROLL 9.00
flaky puff pastry, spiced apple chutney

PRAWNS PIL PIL 12.50
king prawns in sizzling garlic & chilli oil, chives, lemon

Add focaccia dipping bread £2.00

(v) Vegetarian (ve) Vegan

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Main Meals

STEAK, MUSHROOM & CASK ALE PIE 18.95
triple-cooked chips, mushy peas,
pan gravy

VINTAGE CHEDDAR CHEESE & ONION PIE V 17.95
triple-cooked chips, baked beans,
pan gravy

FARMHOUSE POT PIE V 18.95
turkey, ham & cranberry in a rich, turkey gravy,
triple-cooked chips, mushy peas, pan gravy

BEER BATTERED HADDOCK & CHIPS LARGE 17.95
triple-cooked chips, mushy peas, lemon SMALL 14.00
Add curry sauce 3.00 Add bread & butter 2.00

VENISON BOURGUIGNON 24.00
slow-cooked chunks of venison haunch, rich red
wine, bacon and mushroom sauce, creamy
mashed potato, fine beans

PAN-FRIED FILLET OF LEMON SOLE 25.00
rösti potato, fine beans, pea & bacon
fricassee, chilli & lemon crumb

MINTED LAMB SHANK 28.00
mint & redcurrant jus, buttery pomme puree,
seasonal greens

ROAST CHICKEN BREAST 20.00
rösti potato, garlic, lemon & thyme roast hispi
cabbage, bacon, baby onion & thyme pan jus

SRI LANKAN SWEET POTATO, SPINACH
& CHICK PEA CURRY V VE 17.00
steamed rice, fresh chilli & spring onion (v)(ve)
Add a chicken breast 3.50 / Add 6 garlic king prawns 4.00

8oz FILLET STEAK* 35.00
triple-cooked chips, garlic & herb butter roasted tomato
& field mushroom, watercress
Add a pan of Sauce – choose from
Peppercorn, Diane or Blue Cheese 3.00

Burgers

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

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

CAJUN CHICKEN BURGER 17.25
cajun-spiced chicken breast, sautéed onions & peppers, monterey jack cheese

Add caramelised red onion marmalade V **or streaky bacon 1.00**
upgrade to truffle fries 2.50 / upgrade to loaded fries 2.50 / upgrade to sweet potato fries 2.50

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Sandwiches

Sandwiches are served on freshly-baked focaccia

FILLET STEAK SANDWICH **18.50**
tender fillet steak, caramelised red onion, watercress, peppercorn sauce, skinny fries

BREADED HADDOCK SANDWICH **13.00**
gem lettuce, tartare sauce

SMOKED SALMON & PRAWN SANDWICH **14.00**
slices of Scottish smoked salmon, gem lettuce, lemon, dill & mascarpone spread, marie-rose

Salads

GRILLED GOATS CHEESE SALAD V **18.00**
dressed mixed salad, orchard fruits, apple chutney, toasted walnuts, balsamic

CRISPY CHILLI BEEF SALAD **19.00**
sticky sweet chilli glaze, dressed mixed salad, orchard fruits, toasted sesame

SMOKED SALMON & PRAWN SALAD **19.00**
Scottish smoked salmon, coldwater prawns, dressed mixed salad, marie-rose, lemon

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**
SWEET POTATO FRIES V **6.00**
BEER-BATTERED ONION RINGS V **5.50**
sour cream & onion seasoning, garlic mayo
CREAMED SPINACH V **6.00**
SEASONAL VEGETABLES V **5.95**
MIXED SALAD V **5.00**
mustard vinaigrette
GRILLED GOATS CHEESE SALAD V **9.00**
mixed salad, orchard fruits, walnuts, balsamic
FRESH-BAKED GARLIC FOCACCIA V ..... PLAIN **5.50** WITH CHEESE **6.50**

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Lighter Lunch

Smaller portions, perfect for a lighter midday meal
Served Monday to Friday 12 until 2:45pm (subject to availability)

PLATE MEAT PIE 13.00
slow-cooked mince & onions, rich gravy, shortcrust pastry, triple-cooked chips, mushy peas & a jug of gravy

6oz GAMMON STEAK 13.00
fried hens egg, triple-cooked chips, buttered garden peas

BEER-BATTERED HADDOCK & CHIPS 14.00
triple-cooked chips, mushy peas, lemon wedge

CUMBERLAND SAUSAGE RING 13.00
buttery mashed potatoes, red wine & caramelised onion gravy, buttered garden peas

SRI LANKAN SWEET POTATO, SPINACH & CHICK PEA CURRY V 12.00
a warming south asian curry, steamed rice, fresh chilli & spring onion

Sides

TRIPLE-COOKED RUSTIC 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
SWEET POTATO FRIES V 6.00
BEER-BATTERED ONION RINGS V 5.50
sour cream & onion seasoning, garlic mayo
SEASONAL VEGETABLES V 5.95
MIXED SALAD V 5.00
mustard vinaigrette
GRILLED GOATS CHEESE SALAD V 9.00
mixed salad, orchard fruits, walnuts, balsamic
FRESH-BAKED GARLIC FOCACCIA V ..... PLAIN 5.50 WITH CHEESE 6.50

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Desserts

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

APPLE & BLACKBERRY CRUMBLE v 8.50
brown sugar crumble topping, vanilla custard

VANILLA CRÈME BRÛLÉE v 8.50
shortbread biscuit, berries

CHOCOLATE & ORANGE CHEESECAKE 8.95
popping candy, brulée orange, brindle double cream

WINTER BERRY ROLY POLY 8.25
mixed-spice suet pastry, berry & vanilla compote, vanilla custard

PEANUT BUTTER & CHOCOLATE CAKE 8.50
cocoa & digestive base, peanut butter & cream cheese filling, dark chocolate ganache, chantilly, mini reese's pieces, salted caramel ice cream

ICE CREAM ..... 2 SCOOPS 5.00
Vanilla Pod v, Chocolate v, Salted Caramel v .1 SCOOP 2.50
Raspberry Ripple v , Forest Fruits Sorbet v ve

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 of our themed drinks are made using homemade syrups created by our chefs just for you (except Bailey's, of course)

AMERICANO 3.95
LATTE 4.50
CAPPUCINO 4.50
DECAFFEINATED COFFEE 3.95
ESPRESSO 3.00
DOUBLE ESPRESSO 4.00
MOCHA 4.75
FLOATER COFFEE 4.75

BAILEY'S COFFEE 7.10
MARTEL COFFEE 7.10
JAMESON'S COFFEE 7.10
TIA-MARIA COFFEE 7.10
COINTREAU COFFEE 7.10
BREAKFAST TEA 3.70
DECAFFEINATED BREAKFAST TEA ..3.70
EARL GREY 3.70

WINTER-SPICED LATTE 5.50
APPLE PIE LATTE 5.50
HOT CHOCOLATE 4.75
Add whipped cream 50p
BAILEY'S HOT CHOCOLATE 6.00
ORANGE HOT CHOCOLATE 6.00
WHITE HOT CHOCOLATE 6.00
GINGERBREAD HOT CHOCOLATE ...6.00

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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 24.50
roast topside of beef, turkey breast, honey-roast ham, cranberry & sage stuffing

ROASTED TOPSIDE OF BEEF 23.00
served pink

ROAST TURKEY BREAST 23.00
cranberry & sage stuffing

HONEY-ROAST HAM 22.00
cranberry & sage stuffing

SLOW-BRAISED LAMB SHANK 28.50
red wine, mint & redcurrant gravy

CHICK PEA, VEGETABLE & TOMATO MEATLOAF V **18.50**
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

SEASONAL VEGETABLES V **5.95**

EXTRA YORKSHIRE PUDDING V **1.50**

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Gluten-Free Options

STARTERS

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

WHIPPED FETA v 9.00
toasted gluten-free bread, belazu extra virgin olive oil, chilli-roasted pumpkin seeds, roast cherry vine tomatoes

PRAWNS PIL PIL 12.50
king prawns in sizzling garlic & chilli oil, chives, lemon

Add gluten-free dipping bread £2.00

MUSHROOMS ON TOAST v 9.00
toasted gluten-free bread, sliced field mushrooms, garlic, mascarpone, fried hens egg, crispy fried onions

BURY BLACK PUDDING 9.00
rösti potato, soft poached hens egg, peppercorn sauce

MAINS

PAN-FRIED FILLET OF LEMON SOLE 25.00
rösti potato, fine beans, pea & bacon fricassee, chilli & lemon crumb

MINTED LAMB SHANK 28.00
mint & redcurrant jus, buttery pomme puree, seasonal greens

ROAST CHICKEN BREAST 20.00
rösti potato, garlic, lemon & thyme roast hispi cabbage, bacon, baby onion & thyme pan jus

8OZ FILLET STEAK* 35.00
triple-cooked chips, garlic & herb butter roasted tomato & field mushroom, watercress

Add a pan of Sauce – choose from
Peppercorn, Diane or Blue Cheese 3.00

FILLET STEAK SANDWICH 18.50
tender fillet steak, caramelised red onion, watercress, peppercorn sauce, skinny fries

SMOKED SALMON & PRAWN SANDWICH 14.00
slices of Scottish smoked salmon, gem lettuce, lemon, dill & mascarpone spread, marie-rose

GRILLED GOATS CHEESE SALAD v 18.00
dressed mixed salad, orchard fruits, plum chutney, toasted walnuts, balsamic

SMOKED SALMON & PRAWN SALAD 19.00
Scottish smoked salmon, coldwater prawns, dressed mixed salad, marie-rose, lemon

SIDES

TRIPLE-COOKED RUSTIC 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
SWEET POTATO FRIES v 6.00
CREAMED SPINACH v 6.00
STEAMED SEASONAL VEGETABLES v 5.95
GRILLED GOATS CHEESE SALAD v 9.00
mixed salad, orchard fruits, walnuts, balsamic

DESSERTS

Sticky Toffee Pudding v 8.25
butterscotch sauce, vanilla bean ice cream

Apple & Blackberry Crumble v 8.50
gluten-free oat crumble topping, vanilla custard

Vanilla Crème Brûlée v 8.50
winter berries

ICE CREAM ..... 2 SCOOPS 5.00
Vanilla Pod v, Chocolate v, Salted Caramel v 1 SCOOP 2.50

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