SUNDAY MENU

SMALL PLATES

Rosemary Foccacia – 4 / Olives, Sunblushed tomatoes & Feta–5 Marsh Pig Coppa & Pesto – 5.50 / Garlic Prawns– 6 / Chorizo, Pepper & Cider Stew 6 Calamari & Garlic Mayo –5.75 Smoky Aubergine Baba Ganoush 4.50/Fried Cheese 5 SHARING PLATE Choose any 4 of the above – 18.50

BAKED CAMEMBERT with Rosemary & Garlic Served, B aguette & Fig Relis h - 12

ROASTS

All served with Roast Potatoes, Greens, Roast Roots, Yorkshire Pudding and a Sumptuous Gravy.

HALF RACK OF LAMB 22

28 DAY AGED SIRLOIN OF BEEF 16

LOIN OF FARM ASSURED PORK, Bramley Apple Sauce 15

SQUASH, SPINACH & CHEESE PIE 13

Add Side Dish: Cauliflower Cheese / Pork, Herb & Fig Stuffing - 2.50

MAIN COURSES

BEER BATTERED HADDOCK

Twice Cooked Chips, Smoky Garlic Tartar, Crushed Minted Peas - 14.50

10oz 28 DAY-AGED SIRLOIN

Peppercorn Sauce, Twice Cooked Chips, Fine Beans & Provencal Tomato - 25

POTATO GNOCCHI (V)

Wild Garlic Pesto, Goat Curd, Spinach & Sun Blushed Tomatoes 12.50

SPAGHETTI VONGOLE

White Clams, Parsley, Tomato, Shallot, Garlic & White Wine Sauce 14

FLAT-IRON CHICKEN

Boneless 1/2 Chicken, Paprika Potatoes, Garlic Butter & Green Salad 15.50

BURGERS

All Served With Lettuce, Tomato, Red onion, Gherkin & Twice Cooked Chips

BOARS CLASSIC BEEF

Smoked Cheese, Aioli, Tomato & Chilli Jam - 15

CAJUN SPICED CHICKEN

Smoked Cheese, Aioli, Tomato & Chilli Jam - 14

SESAME CRUSTED HALLOUMI(V)

Harissa Aioli - 13

MOUVING MOUNTAINS VEGAN (V)

Smoked Aubergine Baba Ganoush, Tomato & Chilli Iam - 13

ADD TO YOUR BURGER 1.50 Each Smoked Bacon/ Flat Mushroom/ Baba Ganoush

PUDDINGS All 6.50

VANILLA CREME BRULEE
TIRAMISU, Kirsch Cherries
BAKEWELL TART, Vanilla Ice Cream
CHOCOLATE FRUIT & NUT BROWNIE, Vanilla Ice-cream
LEMON & ALMOND CAKE, Lemon & Almond Milk Gelato
(df/gf)

CHEESE SELECTION

Served with Artisanal Crackers & Fig Relish
Ossau Iraty Sheeps Cheese / Baron Bigod Brie from Bungay / Bleu de Causses /
Eppoisses Washed Rind Burgundy Cheese / Keen's Cheddar
1 cheese - 3.50/3 cheeses - 8.75/5 Cheeses - 14.50

LITTLEPIGLETS

(For those aged 16 and under)
Most of the above main course dishes. Half the portion for Half the price!

If you have any allergies or intolerances, please ask one of the team for information.