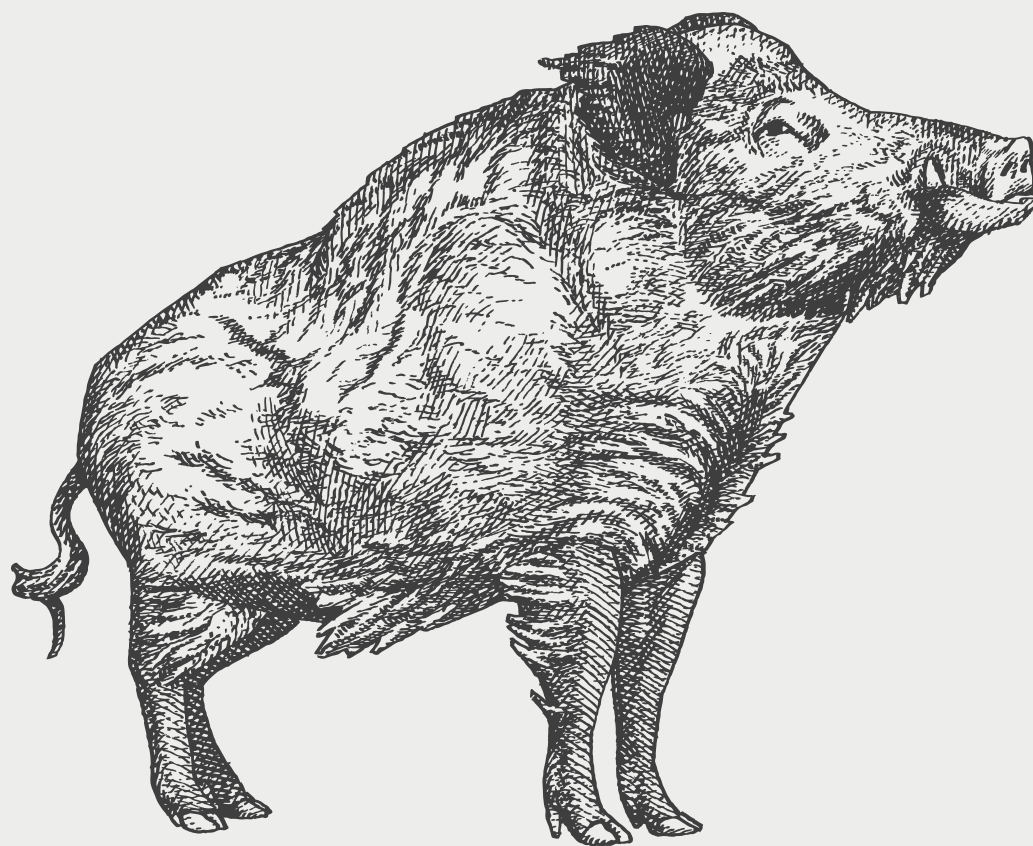




THE BOARS

S P O O N E R R O W

MENU

SMALL PLATES

Olives, Sun Blushed Tomatoes & Feta / 5

Marsh Pig Coppa & Pesto / 6

Garlic Prawns / 6.50

Gin Cured Salmon, Avocado Puree, Lime & Coriander / 6.50

Smoked Haddock Fishcakes, Turmeric Mayo / 5.75

Hummus & Pitta / 5

Fried Cheese / 5

Whipped Goat Curd, Toasted Hazelnuts & Pickled Courgette / 6

Merguez Sausages & Harissa / 5

Pork Rillettes, Cornichons & Toast / 6

Spanish Tomato Bread / 5

SHARING PLATE / 20
Choose any 4 from the left

FRESHLY BAKED ROSEMARY FOCACCIA / 4

BAKED CAMEMBERT / 12
with Rosemary & Garlic
Served with a Baguette & Fig Relish

AS A STARTER, SHARED WITH FRIENDS OR
EVEN AS A MAIN COURSE, THESE SMALL
PLATES ARE A GREAT WAY TO ENJOY OUR
MENU. LOVE FOOD, LOVE LIFE!

MAINS

BEER BATTERED HADDOCK / 14.50

Twice Cooked Chips, Smoky Garlic Tartar, Crushed Minted Peas

POTATO GNOCCHI (V) / 12

Basil Pesto, Goat Curd, Spinach & Sun Blushed Tomatoes

CRAB TAGLIATELLE / 16.50

Crab Meat, Crab & Saffron Veloute, Confit Onion, Fennel & Chive

FLAT-IRON CHICKEN / 15.50

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

ISRAELLI COUS-COUS (V) / 12

Ratatouille, Feta, Pomegranate & Harissa Add Merguez Sausages / + 5

SLOW COOKED BBQ PORK COLLAR / 16

Chilli & Garlic Rice, Pak Choi

10oz 28 DAY-AGED SIRLOIN / 26

Blue Cheese & Confit Garlic Butter, Twice Cooked Chips, Fine Beans & Provencal Tomato

CATALAN COD / 16

Baked in Rosemary & Garlic Cream, served with Sweet Slow-Cooked Peppers

SIDES

ALL SIDES / 4

Fine Green Beans & Mustard Dressing / Twice-Cooked Chips & Garlic Mayonnaise

Green Salad & French Dressing / Paprika Potatoes / Broccoli, Almond, Chilli & Garlic

LITTLE PIGLETS

(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.

BURGERS

All Served With Lettuce, Tomato, Red onion, Gherkin
& Twice-Cooked Chips (Gluten-Free Bun Available)

BOARS GROUND BEEF BURGER / 15

Comte Cheese, Mustard Aioli, Tomato & Chilli Jam

CAJUN SPICED CHICKEN / 14

Comte Cheese, Tzatziki, Tomato & Chilli Jam

SESAMI CRUSTED HALLOUMI (V) / 13

Harissa Aioli

UNCONVENTIONAL VEGAN BURGER / 13

Guacamole, Tomato & Chilli Jam

ADD TO YOUR BURGER / 1.50 Each

Bacon / Flat Mushroom / Guacamole

PUDDINGS

ALL PUDDINGS / 6.50

VANILLA CREME BRULEE

TIRAMISU & Kirsch Cherries

LEMON & LIME CURD TART & Raspberry Sorbet

CHOCOLATE MARQUISE & Salt Caramel Ice cream

PISTACHIO CAKE & Honey & Orange Ice cream

ASK US ABOUT OUR CHEESE SELECTION