



SUNDAY MENU

2 Courses – 21 / 3 Courses – 26

Rosemary Focaccia - 4 / Olives, Stuffed Peppers & Artichoke - 4

STARTERS

KEENS CHEDDAR CROQUETTES
Mushroom Ketchup & Pickled Celery

CELERICAC SOUP
Crispy Smoked Belly Pork & Chive Emulsion

DUCK LIVER PATE
Sauternes & Earl Grey Jelly. Boars Brioche

GIN CURED SALMON
Pomegranate, Bearnaise & Melba Toast

3 WHOLE GAMBAS
Garlic, Lemon & Paprika Butter

SERANO HAM
Parmesan, Capers & Croutons

ROASTS

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

AGED SIRLOIN OF BEEF
LOIN OF DINGLEY DELL PORK & APPLE SAUCE
SQUASH, SPINACH, MUSHROOM & GOAT CHEESE WELLINGTON (V)

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

MAIN COURSE

MOULES MARINIÈRES
Cornish Mussels cooked in White Wine, Onion & Parsley Served with Bread & Twice-cooked Chips

TURKEY SALTIMBOCCA
Turkey Breast, Parma Ham, Sage Butter, Cranberry Jus, Sauteed Potatoes & sprouts

BEER BATTER LINE CAUGHT FISH
Twice Cooked Chips, Smoky Garlic Tartar, Crushed Minted Peas

Vegetable Tagine
*North African Vegetable Tagine & Harissa (vegan)
Add Merguez Sauces*

BOARS BEEF BURGER
Twice Cooked Chips, Brioche Bun, Smoked Cheese, Garlic Mayo, Tomato & Chilli Jam, Lettuce, Tomato & Onion

MOVING MOUNTAINS VEGAN BURGER
Smashed Avocado, Tomato & Chilli Jam, Vegan Bun, Lettuce, Tomato, Onion & Gerkin

PUDDINGS

CLASSIC CREME BRULEE

CHOCOLATE & HAZELNUT BROWNIE
Served with Salt Caramel Ice Cream (gf)

APPLE & PEAR
Served with Custard or Vanilla Ice Cream

TREACLE TART
Ginger Ice-cream & Candied Lemon

BREAD & BUTTER PUDDING
Brioche & Mincemeat with Cinnamon Ice-Cream

SELECTION OF 3 CHEESES
Artisinal Crackers & Fig Relish

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

Bookings: 01953 605851 / Email: hello@theboars.co.uk / www.theboars.co.uk /  Follow us on Facebook