

SUNDAY MENU

SMALL PLATES

Olives, Sun Blushed Tomatoes & Feta - 5/ Marsh Pig Coppa & Pesto - 5.50/ Garlic Prawns - 6/ Chorizo - 6/

Smoked Haddock Croquettes & Tumeric Mayo - 6.50/ Chickpea Hummus & Pitta - 5 (v)/ Fried Cheese - 5/ Ratatouille, Israeli Cous-Cous (v) 6/ merguez Sausages 5/

SHARING PLATE Choose any 4 of the above - 20

Add Rosemary Focaccia - 4 (v)

BAKED CAMEMBERT with Rosemary & Garlic Served, Baguette & Fig Relish - 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 & FETA WELLINGTON (v) 13

(ALSO AVAILABLE AS A VEGAN WELLINGTON)

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

BEER BATTERED HADDOCK

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

10oz 28 DAY-AGED SIRLOIN

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

POTATO GNOCCHI (V)

Pesto, Goat Curd, Spinach & Sun Blushed Tomatoes - 12.50

CRAB SPAGHETTI

Norfolk Crab Meat, Crab & Saffron Veloute, Confit Onion, Fennel & Chive - 16

FLAT-IRON CHICKEN

Boneless 1/2 Chicken, Twice Cooked Chips, Garlic Butter & Green Salad - 15.50

ISRAELI COUS-COUS

Ratatouille, Feta & Pomegranate & Harissa - 12

Add Merguez + 5

BURGERS

All Served on Brioche Bun with Lettuce, Tomato, Red onion, Gherkin & Twice Cooked Chips (Gluten Free Brioche Bun available)

BOARS CLASSIC BEEF BURGER

Smoked Cheese, Aioli, Tomato & Chilli Jam - 15

CAJUN SPICED CHICKEN

Smoked Cheese, Tzatziki, Tomato & Chilli Jam - 14

SESAME CRUSTED HALLOUMI (V)

Harissa Aioli - 13

UNCONVENTIONAL PLANT BASED BURGER (Vegan)

Vegan Brioche Bun, Guacamole, Tomato & Chilli Jam - 13

ADD TO YOUR BURGER 1.50 Each Smoked Bacon/ Flat Mushroom/ Guacamole

PUDDINGS All 6.50

VANILLA CREME BRULEE

TIRAMISU, Kirsch Cherries

LEMON & LIME TARTLET, Raspberry Sorbet

CHOCOLATE MARQUISE, Salted Caramel Ice-cream

HONEY & PISTACHIO CAKE, Honey, Orange & Thyme Ice-cream (Can be Vegan, on request)

CHEESE SELECTION

Served with Artisanal Crackers & Fig Relish

Ragstone Goats Cheese/ Brie de Meaux/ Blue Monday/ Epoisse / Quiches Cheddar

1 cheese - 3.50/ 3 cheeses - 8.75/ 5 Cheeses - 14.50

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.