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SUNDAY ROAST	
ROAST RUMP OF 56 DAY AGED CUMBRIAN BEEF with Yorkshire pudding, roast potatoes, root vegetables, greens, horseradish sauce and bone marrow gravy (1400 kcal)	£30.50
LOIN OF BERKSHIRE PORK with crackling, apple sauce, Yorkshire pudding, roast potatoes, root vegetables and greens (1180 kcal)	£30.50
VEGGIE TOAD IN THE HOLE with roast potatoes, root vegetables, greens and black garlic gravy (790 kcal)	£23.00
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BALLER SUNDAY SESSIONS	
BALLER BOAR MARY Baller Vodka by Doghouse, Pickle House Tomato Juice, Worcestershire Sauce	£13.50
BALLER CHILLI BACON BLOODY MARY Baller Chili Bacon Vodka by Doghouse, Pickle House Tomato Juice, Chipotle Tabasco	£13.50
BLOODY CAESAR An easy drinking Mary with D1 Vodka and Clamato Juice	£13.50
RED SNAPPER Renegade Gin by Doghouse, Pickle House Tomato Juice, Tabasco, Worcestershire Sauce	£13.50



SMALL PLATES	
CORONATION CHICKEN SCOTCH EGG Golden raisin chutney	£9.00
(275 kcal)	
PORK SCRATCHINGS	£8.00
Bramley apple sauce (365 kcal)	
CHICKEN AND HERB SAUSAGE ROLL	£9.50
Savora mustard (352 kcal)	
WHITE ONION AND CIDER SOUP (V)	£10.00
With crispy onion, chives and mature cheddar toast	210.00
(323 kcal)	
CORNISH MACKEREL RILLETTES With pickled cucumber and toasted sourdough	£14.00
(310 kcal)	



NOT SUNDAY ROAST	
LENTIL SHEPHERD'S PIE (VG) Tenderstem broccoli & black garlic gravy (595 kcal)	£18.5
BEER BATTERED CORNISH COD Thick cut chips, crushed peas & chip shop curry sauce (995 kcal)	£23.0
BLUE BOAR BURGER Shorthorn beef burger with streaky bacon, smoked Applewood cheddar, bread and butter pickles and skin on fries (1055 kcal)	€20.5
PUDDINGS	
LEMON POSSET With macerated raspberries, vanilla shortbread (350 kcal)	£10.5
PEAR AND CHOCOLATE TART With malt ice cream (340 kcal)	£10.5
STICKY TOFFEE PUDDING With buttermilk ice cream (440 kcal)	£10.5

Adults need around 2000 kcal a day.

All prices are inclusive of V.A.T. at current rate and are subject to discretionary service charge at 12.5%. All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team. (V) Vegetarian (VG) Vegan