



Welcome to Blue Boar Pub

Our roots go back to when the Brewers' Society was based on this site from 1909, but we have a very modern take on the classic London pub.

Chef Sally Abé and her team use splendidly British ingredients to make their versions of London pub food favourites. Tuck in!

Sally Abé

Food served between 12pm and 10pm

BAR SNACKS AND STARTERS	
CORONATION CHICKEN SCOTCH EGG Golden raisin chutney (290 kcal)	£9.50
CRISPY COD CHEEKS Seaweed mustard mayo (373 kcal)	£9
PORK SCRATCHINGS Bramley apple sauce (365 kcal)	£9
WELSH RAREBIT Pickled walnut ketchup (420 kcal)	£9.50
COTSWOLD VENISON SHOULDER CORNISH PASTY (415 kcal)	£11.50
POTTED SHRIMP AND NUTMEG CROQUETTES Citrus mayo (294 kcal)	£13
JERUSALEM ARTICHOKE AND ROSEMARY SOUP (V) Sour cream, crispy skins (323 kcal)	£12
BURGERS AND SANDWICHES	
All served with skin on fries	
MAYFIELD SWISS AND PICKLED RED ONION AND CHILLI JAM TOASTIE (V) Bitter leaf salad (615 kcal)	£15
VBLT (VG) 'THIS isn't bacon', lettuce & tomato sandwich (405 kcal)	£18
BLUE BOAR CLUB Sutton Hoo chicken, maple bacon, fried egg, roast garlic mayo (650 kcal)	£19
LAKE DISTRICT FARMERS DIRTY BURGER Brioche bun, maple streaky bacon, burger sauce, Monterey Jack cheese (1060 kcal)	£21
BEYOND MEAT BURGER (VG) Red cabbage slaw, onion rings, gherkins, smoked Applewood cheese (850 kcal)	£18

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

GREAT BRITISH PUB CLASSICS	
BEER BATTERED CORNISH COD Thick cut chips, crushed peas & chip shop curry sauce (995 kcal)	£23
AGED SHORTHORN RIB EYE 10 OZ Triple cooked chips, grilled mushroom & sauce Diane (1035 kcal)	£44
LENTIL SHEPHERD'S PIE (VG) Broccoli, black garlic gravy (595 kcal)	£22
BLUE BOAR FISH PIE Monkfish, salmon and prawns, Mornay sauce topped with mashed potatoes and shredded & savoy cabbage (920 kcal)	£29
BRAISED VENISON SHOULDER PIE Puff pastry pie, neeps tatties & spiced gravy (670 kcal)	£26
ROASTED DELICA PUMPKIN SALAD (V) Kale, pumpkin seeds and English grains (290 kcal/ 480 kcal) Add grilled chicken breast (295 kcal)	£12.50 / £16.50 £7
SIDES	
TRIPLE COOKED CHIPS (V) (400 kcal)	£7
TENDERSTEM BROCCOLI & GARLIC BUTTER (V) (126 kcal)	£7
BUTTER LETTUCE AND WINTER RADISH SALAD (V) (85 kcal)	£7
CREAMY MASHED POTATOES (V) (210 kcal)	£7

SALLY ABÉ'S FAMOUS SUNDAY ROAST

Available every Sunday 12.30pm - 6pm

Enjoy our Sunday Roast created by Sally Abé using the best of British produce, including pork & beef from Lake District Farmers.

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PUDDINGS	
STICKY TOFFEE PUDDING Buttermilk ice cream (440 kcal)	£10.50
APPLE AND BLACKBERRY CRUMBLE Vanilla custard (395 kcal)	£10.50
CARAMELISED LEMON TART Whipped Crème Fraiche (334 kcal)	£10.50
COFFEE & TEA	
ESPRESSO / ESPRESSO MACCHIATO (1 / 10 kcal)	£3.95
DOUBLE ESPRESSO / DOUBLE MACCHIATO (2 / 11 kcal)	£4.50
AMERICANO (2 kcal)	£3.95
CAPPUCCINO (74 kcal)	£4.25
LATTE (74 kcal)	£4.25
FLAT WHITE (74 kcal)	£4.25
MOCHA (100 kcal)	£3.95
HOT CHOCOLATE (190 kcal)	£4.50
SELECTION OF TEAS English Breakfast, Earl Grey, Green Tea, Peppermint, Chamomile	£3.75

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