

DRY-AGED STEAK

All our beef is sourced from Lake District Farmers in Cumbria and aged for at least 35 days in Himalayan salt chambers. These large cuts are butchered in-house by our chefs and come in sharing sizes. Please see one of the team or our blackboard for today's cuts.

BLACK ANGUS T BONE
£10.50 per 100g

BELTED GALLOWAY CHATEAU BRIAND
£14.00 per 100g

BONE IN RIBEYE
£11.50 per 100g

SIDES

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| TRIPLE COOKED CHIPS (VG) (400 kcal) | £7.00 |
| SKINNY FRIES (VG) (376 kcal) | £7.00 |
| BEER BATTERED ONION RINGS (VG) (325 kcal) | £6.00 |
| GARLIC MUSHROOMS (VG) (210 kcal) | £6.50 |
| BUTTERED TENDERSTEM BROCCOLI (VG) (126 kcal) | £7.00 |
| DIRTY MASH (VG) (357 kcal) | £9.00 |
| JALAPENO MAC N CHEESE (VG) (420kcal) | £8.00 |

SAUCES

£4.00

BÉARNAISE SAUCE
PEPPERCORN SAUCE
BONE MARROW GRAVY

BLUE BOAR SPECIAL

400G BELTED GALLOWAY CHATEAU BRIAND
SERVED WITH YOUR CHOICE OF SIDE & SAUCE
& A GLASS OF SALENTEIN MALBEC

£45.00pp
(for 2 to share)

WINES

Explore our carefully selected wine list sourced from both our pub list and by our sommeliers at our sister restaurant, The Pem, to complement your dining experience.

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| CHATEAU LYONNAT 2016, LUSSAC-SAINT EMILLION | £12.50 | £50.00 |
| SALENTEIN BARREL, SELECTION MALBEC 2020, UCO VALLEY, MENDOZA | £11.00 | £40.00 |
| BLACK ANGUS, CABERNET SAUVIGNON, VICTORIA | £18.00 | £65.00 |
| DOMAINE MARCEL LAPIERRE 'RAISINS GAULOIS' 2023, BEAUJOLAIS, FRANCE | £13.00 | £50.00 |
| LAN RIOJA GRAN RESERVA 2016 - RIOJA, SPAIN | £19.50 | £78.00 |
| TRINITY HILL 'GIMBLETT GRAVELS' CHARDONNAY, HAWKES BAY, NEW ZEALAND | £20.00 | £80.00 |

PUDDINGS

£10.50

STICKY TOFFEE PUDDING
Buttermilk ice cream
(440 kcal)

APPLE AND BLACKBERRY CRUMBLE
Vanilla custard
(395 kcal)

CARAMELISED LEMON TART
Whipped Crème Fraiche
(334 kcal)

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