

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. The Blue Boar Pub menus showcase Chef Sally Abé's love for comforting dishes made with top British ingredients sourced from her favorite producers. Join us for Steak & Wine every Friday.

Jully Abe

STEAK & WINE

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.

BLACK ANGUS T BONE	BELTED GALLOWAY CHATEAU BRIAND	BONE IN RIBEYE
£10.50 per 100g	£14.00 per 100g	£11.50 per 100g

SIDES		SAUCES	£4.00
TRIPLE COOKED CHIPS (VG) (400 kcal)	£7.00	BÉARNAISE SAUCE PEPPERCORN SAUCE	
SKINNY FRIES (VG) (376 kcal)	£7.00	BONE MARROW GRAVY	
BEER BATTERED ONION RINGS (VG) (325 kcal)	£6.00	BLUE BOAR SPECIAL	
GARLIC MUSHROOMS(VG) (210 kcal)	£6.50	400G BELTED GALLOWAY CHATEAU BF	RIAND
BUTTERED TENDER STEM BROCCOLI (VG) (126 kcal)	£7.00	SERVED WITH YOUR CHOICE OF SIDE & & A GLASS OF SALENTEIN MALBE	
DIRTY MASH (VG) (357 kcal)	£9.00	£45.00pp	
JALAPENO MAC N CHEESE (VG) (420 kcal)	£8.00	(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.

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

STICKY TOFFEE PUDDING Buttermilk ice cream (440 kcal) ACHOCOLATE AND CHERRY ETON MESS (771 kcal) BUTTERMILK PANNA COTTA Raspberries and mint (389 kcal)

£10.00

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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