

## 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**  
£10.50 per 100g

**BELTED GALLOWAY CHATEAU BRIAND**  
£14.00 per 100g

**BONE IN RIBEYE**  
£11.50 per 100g

### SIDES

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 TENDER STEM BROCCOLI (VG) (126 kcal)	£7.00
DIRTY MASH (VG) (357 kcal)	£9.00
JALAPENO MAC N CHEESE (VG) (420 kcal)	£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.

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

£10.00

STICKY TOFFEE PUDDING  
Buttermilk ice cream  
(440 kcal)

ACHOCOLATE AND CHERRY  
ETON MESS  
(771 kcal)

BUTTERMILK PANNA COTTA  
Raspberries and mint  
(389 kcal)

Tag us with your #blueboarsteaknight