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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*

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Food served between 12pm and 10pm

BAR SNACKS AND STARTERS	
CORONATION CHICKEN SCOTCH EGG Golden raisin chutney (290 kcal)	£10
PORK SCRATCHINGS Bramley apple sauce (365 kcal)	£9
COUNTRY VEGETABLE CORNISH PASTY (V) Oxford sauce (278 kcal)	£12
FRIED WHITEBAIT Curry mayonnaise (459 kcal)	£12
PORK AND SAGE SAUSAGE ROLL Pickled walnut ketchup (398 kcal)	£12
WILD GARLIC AND POTATO SOUP Cheese and and chive gougères (318 kcal)	£12
SUMMER VEGETABLE SALAD (V) Seasonal greens, English peas, Cornish little leaves and goat's curd with lemon and hazelnut dressing (148 kcal/ 198 kcal) Add grilled chicken breast (295 kcal)	£12/£16  £7
SPICED LENTIL HUMMUS SALAD (VG) Roast fennel and baby carrot, crispy grains, toasted pumpkin seeds (210 kcal / 281 kcal) Add grilled chicken breast (295 kcal)	£12/£16  £7
BURGERS AND SANDWICHES	
All served with skin on fries	
CHEDDAR AND ENGLISH MUSTARD TOASTIE (V) With Cornish little leaves salad (442 kcal)	£15
VBLT (VG) 'THIS isn't bacon', lettuce & tomato sandwich (405 kcal)	£18
BLUE BOAR CLUB Chicken, maple bacon, fried egg, roast garlic mayo (650 kcal)	£19
LAKE DISTRICT FARMERS DIRTY BURGER Brioche bun, maple streaky bacon, burger sauce, smoked Applewood cheese (1060 kcal)	£24
BEYOND MEAT BURGER (VG) Red cabbage slaw, onion rings, gherkins, smoked Applewood cheese (850 kcal)	£22

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 (1075 kcal)	£24
AGED SHORTHORN RIB EYE 10 OZ Triple cooked chips, grilled mushroom & sauce Diane (1035 kcal)	£45
PAN FRIED CHALK STREAM TROUT Yellow courgettes, basil and samphire (613 kcal)	£26
BEEFSTEAK TOMATO AND OLD WINCHESTER TARTLET (V/VG) Green herb sauce, Cornish little leaf salad (508 kcal)	£16
BRAISED HERDWICK LAMB SHOULDER Wild garlic and pearl barley broth (656 kcal)	£26
CRISPY BERKSHIRE PORK BELLY Crushed English peas, baby gem and pickled pearl onions (833 kcal)	£24
SIDES	
TRIPLE COOKED CHIPS (V) (400 kcal)	£7
TENDERSTEM BROCCOLI & GARLIC BUTTER (V) (126 kcal)	£7
BUTTER LETTUCE AND BREAKFAST RADISH SALAD (V) (85 kcal)	£7
BUTTERED NEW POTATOES (V) (210 kcal)	£7

SALLY ABÉ'S  
FAMOUS SUNDAY ROAST

Available every Sunday 12pm - 10pm

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

Adults need around 2000 kcal a day.

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PUDDINGS	
STICKY TOFFEE PUDDING Buttermilk ice cream (440 kcal)	£10
CHOCOLATE AND CHERRY ETON MESS (771 kcal)	£10
BUTTERMILK PANNA COTTA Raspberries and mint (389 kcal)	£10
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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