

Welcome to Blue Boar Pub

Our roots trace back to when the Brewers' Society was based on this site in 1909, but today, we offer a modern take on the classic London pub.

Led by Executive Head Chef David Greenhill, our team uses the finest British ingredients to put their own spin on beloved London pub food favourites. Tuck in!

"We're proud to present a menu that honours

British pub traditions, with a modern twist and

innovative culinary flair."

Executive Head Chef

David Greenhill

BAR SNACKS	
CORONATION CHICKEN SCOTCH EGG Golden raisin and apricot chutney (290 kcal)	£10.00
ROASTED BONE MARROW Grilled sourdough, pickled anchovy, parsley, chives (420 kcal)	£14.00
BLUE BOAR SAUSAGE ROLL Oxford sauce (398 kcal)	£12.00
BREADED KING OYSTER MUSHROOMS (V) Parmesan and egg mayonnaise (340 kcal)	£12.00
CHILLI SALTED CRISPY SQUID Royale sauce (298 kcal)	£14.00
STARTERS & SALADS	
NEW SEASON PEA & MINT SOUP (V) Buttered Jersey Royal potatoes (203 kcal)	£14.00
MUSSELS COOKED IN SUSSEX CIDER Crème fraiche, parsley, crusty bread (678 kcal)	£19.00
GRILLED ASPARAGUS (V) Old Winchester, soft-poached hen's egg, pickled walnut ketchup (367 kcal)	£16.00
RARE ROASTED BEEF SALAD Sauce gribiche, green beans and baby carrots, crispy onion rings (234 kcal)	£18.00
BABY BEETROOTS SALAD (V) Horseradish, watercress, black pepper (320 kcal / 468 kcal)	£13/£17
BLUE BOAR 'SUPER FOOD' SALAD (VG) Sprouting broccolini, butternut squash, crispy quinoa, white balsamic (96 kcal / 128 kcal)	£13/£17
Add smoked salmon (320 kcal) Add cornfed chicken (295 kcal)	£11.00 £10.00

BLUE BOAR SUNDAY ROAST Available every Sunday 12pm - 10pm

Enjoy our Sunday Roast celebrates the finest British ingredients, crafted with love. Every bite, with traditional trimmings, is a nod to the past and a taste of something special.

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	
STICKY WHITE ONION & GOATS CHEESE TART (V) Chicory, watercress and candied walnut salad (560 kcal)	£21.00
BEER BATTERED CORNISH COD Thick cut chips, crushed peas, chip shop curry sauce (972 kcal)	£28.00
SEARED SEA TROUT English pecorino and pancetta crusted endive, new season tomatoes, sweet basil (360 kcal)	£27.00
BLUE BOAR DIRTY BURGER Potato bun, maple streaky bacon, balsamic onions, smoked Applewood cheddar with fries (1004 kcal)	£24.00
BEYOND MEAT BURGER (VG) Red cabbage slaw, onion rings, gherkins, smoked Applewood vegan cheddar with fries (850 kcal)	£22.00
CHARGRILLED MINUTE STEAK Triple cooked chips, grilled mushroom, peppercorn sauce (560 kcal)	£29.00
ROASTED CORNFED CHICKEN Creamed leeks, whipped potato, tarragon, green peppercorn and mushroom sauce, crisp puff pastry (650 kcal)	£26.00
RUBY MURRAY (V option) Chicken or paneer curry with pilaf rice, paratha, salsa with tomato, onion and mint, mint yoghurt (536 kcal / V option 450 kcal)	£24.00
SIDES	
PANZANELLA SALAD (V) Olives and peppers (187 kcal)	£7.00
SPINACH (V) Buttered or creamed (350 kcal)	£7.00
WHIPPED POTATOES WITH CHIVES (V) (458 kcal)	£7.00
TRIPLE COOKED CHIPS (V) (400 kcal)	£7.00
FRIES (VG) (350 kcal)	£7.00

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PUDDINGS	
RHUBARB & CUSTARD TRIFLE (450 kcal)	£11.00
TREACLE TART Clotted cream ice cream and lemon gel (550 kcal)	£11.00
STICKY TOFFEE PUDDING Vanilla ice cream (440 kcal)	£11.00
Selection of Ice Cream Please ask for today's flavours (285 kcal)	£4.00/ scoop
COFFEE & TEA	
ESPRESSO / ESPRESSO MACCHIATO (1 / 10 kcal)	£3.95
DOUBLE ESPRESSO / DOUBLE MACCHIATO (2 / 11 kcal)	£4.25
AMERICANO (2 kcal)	£3.95
CAPPUCCINO (74 kcal)	£4.25
LATTE (74 kcal)	£4.25
FLAT WHITE (74 kcal)	£4.25
MOCHA (100 kcal)	£4.25
HOT CHOCOLATE (190 kcal)	£4.25
SELECTION OF TEAS English Breakfast, Earl Grey, Green Tea, Peppermint, Chamomile	£3.95

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