

Our roots trace back to when the Brewers' Society was based here in 1909, and we're proud to honour Blue Boar's rich history while offering a modern take on the classic London pub. Led by Executive Head Chef David Greenhill, our Sunday Roast showcases the finest British ingredients, with premium cuts selected for their exceptional quality.

"Every bite of our Sunday Roast, with its traditional trimmings, is a delicious blend of history and something truly special."

*David Greenhill*

## SNACKS, STARTERS & SALADS

NEW SEASON PEA & MINT SOUP (V) Buttered Jersey Royal potatoes (203 kcal)	£14.00	CORONATION CHICKEN SCOTCH EGG Golden raisin and apricot chutney (290 kcal)	£10.00
BLUE BOAR SAUSAGE ROLL Oxford sauce (398 kcal)	£12.00	ROASTED BONE MARROW Grilled sourdough, pickled anchovy, parsley, chives (420 kcal)	£14.00
CHILLI SALTED CRISPY SQUID Royale sauce (298 kcal)	£14.00	BREADED KING OYSTER MUSHROOMS (V) Parmesan and egg mayonnaise (340 kcal)	£12.00
BLUE BOAR 'SUPER FOOD' SALAD (VG) Sprouting broccolini, butternut squash, crispy quinoa, white balsamic (96 kcal / 128 kcal)	£13.00/£17.00	BABY BEETROOTS SALAD (V) Horseradish, watercress, black pepper (320 kcal / 468 kcal)	£13.00/£17.00
Add smoked salmon (320 kcal)	£11.00		
Add roasted cornfed chicken (295 kcal)	£10.00		

### SUNDAY ROAST

Our premium cuts, recognised as class leaders, are defined by exceptional breed, a nutrient-rich diet, and a meticulous ageing process, and are carefully selected for their superior quality.

All our Sunday roasts are served with Yorkshire pudding, roasted potatoes, roasted carrots and parsnips, and seasonal greens.

RUMP OF BEEF, ANGUS, GRASS FED, 28 DAYS DRY AGED, SALT BRINED Red wine and bone marrow sauce (1320 kcal)	£31.00
CHICKEN BREAST, GRAIN FED FREE RANGE, SALT BRINED Lemon and thyme seasoned, red wine sauce (757 kcal)	£30.00
GLOUCESTER OLD SPOT 'PORCHETTA' SALT BRINED Fennel, rosemary and garlic rubbed (1180 kcal)	£31.00
LAMB RUMP, DORSET BREED, PASTURE FED, SALT BRINED Rosemary and redcurrant sauce (1180 kcal)	£31.00
ROASTED WHITE ONION AND GOATS CHEESE TART (V) Black garlic jus (560 kcal)	£21.00
BLUE BOAR'S SPECIAL DUO OF ROASTS Your choice of two meats	£39.00

### CLASSICS

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
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

Cauliflower cheese (V) (310 kcal)	£7.00
Panzanella salad, olives and peppers (V) (187 kcal)	
Buttered or creamed spinach (V) (350 kcal)	
Whipped potatoes with chives (V) (458 kcal)	
Triple cooked chips (V) (400 kcal)	
Fries (VG) (350 kcal)	

### PUDDINGS

TREACLE TART Clotted cream ice cream and lemon gel (550 kcal)	£11.00	RHUBARB & CUSTARD TRIFLE (450 kcal)	£11.00
STICKY TOFFEE PUDDING Vanilla ice cream (440 kcal)	£11.00	SELECTION OF ICE CREAM Please ask for today's flavours	£4.00/scoop

Tag us with your #blueboarroast | 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