

SIGNATURE BLUE BOAR “FLYING” BLOODY MARY | £20

A theatrical twist on the classic. Visually striking and crafted to your preferred spice level, then finished with a signature Yuzu Cloud for that little extra drama. Sit back and watch your Bloody Mary take flight – right at your table.

Absolut Elyx, Tomato Juice, Homemade Spicy Mix, Edible Yuzu Cloud

SNACKS, STARTERS & SALADS

NEW SEASON PEA & MINT SOUP (V)	£14.00	CORONATION CHICKEN SCOTCH EGG	£10.00
Buttered Jersey Royal potatoes (203 kcal)		Golden raisin and apricot chutney (290 kcal)	
BLUE BOAR SAUSAGE ROLL	£12.00	ROASTED BONE MARROW	£14.00
Oxford sauce (398 kcal)		Grilled sourdough, pickled anchovy, parsley, chives (420 kcal)	
CHILLI SALTED CRISPY SQUID	£14.00	BREADED KING OYSTER MUSHROOMS (V)	£12.00
Royale sauce (298 kcal)		Parmesan and egg mayonnaise (340 kcal)	
BLUE BOAR ‘SUPER FOOD’ SALAD (VG)	£13.00/£17.00	BABY BEETROOTS SALAD (V)	£13.00/£17.00
Sprouting broccolini, butternut squash, crispy quinoa, white balsamic (96 kcal / 128 kcal)		Horseradish, watercress, black pepper (320 kcal / 468 kcal)	
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 BELLY, 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	£28.00
Thick cut chips, crushed peas, chip shop curry sauce (972 kcal)	
SEARED SEA TROUT	£27.00
English pecorino and pancetta crusted endive, new season tomatoes, sweet basil (360 kcal)	
BLUE BOAR DIRTY BURGER	£24.00
Potato bun, maple streaky bacon, balsamic onions, smoked Applewood cheddar with fries (1004 kcal)	
BEYOND MEAT BURGER (VG)	£22.00
Red cabbage slaw, onion rings, gherkins, smoked Applewood vegan cheddar with fries (850 kcal)	
RUBY MURRAY (V option)	£24.00
Chicken or paneer curry with pilaf rice, paratha, salsa with tomato, onion and mint, mint yoghurt (536 kcal / V option 450 kcal)	

SIDES £7.00

Cauliflower cheese (V) (310 kcal)
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	STICKY TOFFEE PUDDING Vanilla ice cream (440 kcal)	£11.00
RHUBARB & CUSTARD TRIFLE (450 kcal)	£11.00	SELECTION OF ICE CREAM Please ask for today's flavours	£4.00/scoop

PERFECT PAIRINGS WINE & SUNDAY ROAST

Elevate your Sunday Roast experience with our expertly curated wine list. From rich reds to elegant whites, each glass is thoughtfully paired to complement the comforting flavours of our traditional roast.

FOR RUMP OF BEEF ROAST

RED WINE

Château de Pez '2nd Pez' - Saint-Estèphe, Bordeaux, France 2019	£96
Barolo 'Cascina Nouva', Elvio Cogno - Piedmont, Italy 2018	£145
Margaux du Château Margaux - Margaux, Bordeaux, France 2018	£175

WHITE WINE

Chardonnay, Elephant Hill - Hawkes Bay, New Zealand 2017	£78
Chardonnay, Kutch - Sonoma Coast, California, USA 2016	£185

FOR LAMB BELLY ROAST

RED WINE

Syrah, Qupé - Central Coast, California, USA 2019	£94
Rioja Reserva, Marqués de Murietta - Rioja, Spain 2019	£95
Châteauneuf-du-Pape, Château de Beaucastel - Southern Rhône, France 2004	£295

WHITE WINE

Crozes-Hermitage Blanc 'Les Launes Blanc', Delas Frères - Northern Rhône, France 2018	£75
Montagny 1er Cru 'Les Coères', Domaine de Montille - Burgundy, France 2019	£125

FOR GLOUCESTER OLD SPOT 'PORCHETTA' ROAST

RED WINE

Chianti Classico 'La Misse di Candialle', Candialle - Tuscany, Italy 2021	£79
Nuits Saint Georges, Bouchard Pere & Fils - Burgundy, France 2019	£155
Gevrey-Chambertin 'Champerrier', Domaine Henri Magnien - Burgundy, France 2017	£197

WHITE WINE

Riesling Bronzelack Trocken, Schloss Johannisberg - Rheingau, Germany 2022	£92
St Joseph Blanc, Stéphane Montez Domaine du Monteillet - N. Rhône, France 2020	£99
Riesling 'Grossi Laüe' Édition Limitée, Famille Hugel - Alsace, France 2014	£150

FOR CHICKEN BREAST ROAST

RED WINE

St Joseph 'Les Challeys', Delas Frères - Northern Rhône, France 2022	£80
Le Volte, Tenuta dell' Ornellaia - Bolgheri, Tuscany, Italy 2022	£82

WHITE WINE

Pouilly-Fumé 'Nanogyra', Domaine Caillourdin - Loire Valley, France 2021	£82
Chardonnay 'Old Stones', Bergstrom - Willamette Valley, Oregon, USA 2020	£125

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