

"Every bite of our Sunday Roast, is a delicious blend of history and something truly special." *David Greenhill*

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

ROCK OYSTERS, ½ DOZEN	£22.00	GRILLED OYSTERS, ½ DOZEN	£26.00
Aged red wine and shallot vinegar (90 kcal)	£4 each	Gloucester old spot bacon,	£5 each
		Worcestershire sauce (98 kcal)	
CORONATION CHICKEN SCOTCH EGG	£10.00	PRAWN COCKTAIL	£22.00
Golden raisin and apricot chutney (290 kcal)		Avocado, lettuce, tomato, shallot (333 kcal)	
BREADED PORTOBELLO MUSHROOMS (V)	£12.00	BBP SAUSAGE ROLL	£12.00
Roasted garlic butter, fennel salad (340 kcal)		Oxford sauce (398 kcal)	
BLUE BOAR 'SUPER FOOD' SALAD (VG)	£17.00	CHILLI SALTED CRISPY SQUID	£14.00
Sprouting broccolini, butternut squash,		Royal sauce (298 kcal)	
crispy quinoa, white balsamic (128 kcal)			
Add smoked salmon (320 kcal)	£11.00	SHARING BOARD	£29.00
Add roasted cornfed chicken (295 kcal)	£10.00	Chilli salted crispy squid,	
MUSHROOM AND THYME SOUP (V)	£14.00	coronation chicken scotch egg,	
Stilton cheese croutons,		Blue Boar sausage roll (1326 kcal)	
caramelized shallot (342 kcal)			

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.

BLUE BOAR'S SPECIAL DUO OF ROASTS	£39.00
Your choice of two meats	
SIRLION OF BEEF, ANGUS, 28 DAYS DRY AGED,	£31.00
GRASS FED, SALT BRINED (1320 kcal)	
Red wine and bone marrow sauce	
AYLESBURY DUCK, SALT BRINED (786 kcal)	£31.00
Black cherry jus	
GLOUCESTER OLD SPOT 'PORCHETTA'	£31.00
SALT BRINED (1180 kcal)	
Fennel, rosemary and garlic rubbed	
LAMB LEG, DORSET BREED, PASTURE FED,	£31.00
SALT BRINED (1456 kcal)	
Rosemary jus	
ROASTED WHITE ONION AND	£21.00
GOATS CHEESE TART (V / 560 kcal)	
Black garlic jus	
CAULIFLOWER CHEESE (V / 310 kcal)	£7.00

CLASSICS

BEER BATTERED CORNISH COD	£28.00
Thick cut chips, crushed peas,	
chip shop curry sauce (972 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)	
ROASTED SEA BASS	£28.00
Cauliflower silk, whipped potato,	
roasted mushrooms, baby leeks,	
artichoke crisp (456 kcal)	
WILD BOAR AND APPLE SAUSAGES	£25.00
Mashed potatoes, grilled hispi cabbage,	
red onion gravy (420 kcal)	

SIDES £7.00

Garden Leaves, sherry vinegar dressing (VG / 187 kcal)
Spinach buttered or creamed (V / 350kcal)
Fries (VG / 350 kcal)
Triple cooked chips (VG / 400kcal)

PUDDINGS

LEMON POSSET Shortbread and fresh berries (482 kcal)	£11.00	STICKY TOFFEE PUDDING Vanilla ice cream (440 kcal)	£11.00
GUINNESS CHOCOLATE TART Crème fraiche (498 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