

BLUE
BOAR
P U B

GREAT BRITISH BRUNCH

Served between 12pm and 4pm

BOILED DUCK EGGS & SOLDIERS (V)	£14	CORNED BEEF HASH	£21
Soft-boiled duck eggs with buttered toast fingers (343 kcal)		Fried duck egg (366 kcal)	
EGGY BREAD (V)	£15	Add sliced avocado (VG/80 kcal)	£6
Raspberry & mint cream (766 kcal)		Add smoked Applewood cheese (V/50 kcal)	£2
Add wild berries (VG/96 kcal)	£6	BUBBLE & SQUEAK (V)	£16
Add grilled bacon (124 kcal)	£6	Poached Burford brown egg (444 kcal)	
BLUE BOAR PUB KEDGEREE	£19	Add sliced avocado (VG/80 kcal)	£6
Smoked haddock, spiced rice, sweet peas, boiled egg (354 kcal)		Add smoked salmon (140 kcal)	£8
BREAKFAST SARNIE	£18	Add grilled bacon (124 kcal)	£6
Grilled bacon, Cumberland sausage, fried egg, grilled tomato (543 kcal)		TOASTED TEA CAKE (V)	£13
Add smoked Applewood cheese (V/50 kcal)	£2	Whipped English butter, plum compote, hazelnut brittle, honeycomb (832 kcal)	
BAKED BEANS ON TOAST (V)	£13	Add wild berries (VG/96 kcal)	£6
House-made beans, Old Winchester cheese (387 kcal)			
Add two eggs any style (V/145 kcal)	£6		
Add Cumberland sausages (180 kcal)	£6		

FREE-FLOWING DRINKS £25 per guest

Take your brunch to the next level with free-flowing Prosecco, Bellini, Mimosa, or Rossini (90 minutes experience)

SIDES £6

Two eggs any style (V/145 kcal)
House made beans (VG/152 kcal)
Sliced avocado (VG/80 kcal)
Grilled bacon (124 kcal)
Cumberland sausages (180 kcal)
Wild berries (VG/96 kcal)

SIGNATURE BLUE BOAR

“FLYING” BLOODY MARY

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, House-made Spicy Mix, Edible Yuzu Cloud

£20

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