

SNACKS, STARTERS & SALADS

ROCK OYSTERS, ½ DOZEN	£22.00	SHARING BOARD	£29.00
Aged red wine and shallot vinegar (90 kcal)	£4 each	Baked Cricket St. Thomas Camembert from Somerset with toasted sourdough, pickles, fig chutney	
GRILLED OYSTERS, ½ DOZEN	£26.00	Add charcuterie	£9.00
Gloucester old spot bacon,	£5 each	Add fresh truffle shavings	£25.00
Worcestershire sauce (98 kcal)			
BLUE BOAR 'SUPER FOOD' SALAD (VG)	£17.00	CORONATION CHICKEN SCOTCH EGG	£10.00
Sprouting broccolini, butternut squash, crispy quinoa, white balsamic (128 kcal)		Golden raisin and apricot chutney (290 kcal)	
Add smoked salmon (320 kcal)	£11.00	CHILLI SALTED CRISPY SQUID	£14.00
Add roasted cornfed chicken (295 kcal)	£10.00	Royal sauce (298 kcal)	
MUSHROOM AND THYME SOUP (V)	£14.00	PRAWN COCKTAIL	£22.00
Stilton cheese croutons, caramelized shallot (342 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)	

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.

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

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

CHEF'S SPECIAL FOR SHARING

BEEF WELLINGTON FOR TWO SERVED TO SHARE	£89.00
Truffle mash, broccolini, green beans, red wine jus (978 kcal per person)	
<i>Please allow 45 minutes cooking time</i>	

BLUE BOAR "FLYING" BLOODY MARY £20.00

A theatrical twist on the classic, crafted to your preferred spice level. Absolut Elyx, Tomato Juice, Homemade Spicy Mix, Edible Yuzu Cloud

CLASSICS

BEER BATTERED CORNISH COD	£28.00
Thick cut chips, crushed peas, tartare 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

<p>LEMON POSSET Shortbread and fresh berries (482 kcal)</p>	£11.00	<p>STICKY TOFFEE PUDDING Vanilla ice cream (440 kcal)</p>	£11.00
<p>GUINNESS CHOCOLATE TART Crème fraiche (498 kcal)</p>	£11.00	<p>SELECTION OF ICE CREAM Please ask for today's flavours</p>	£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	£140
Château Pichon Baron 2ème Cru Classé - Pauillac, Bordeaux, France 1999	£137

##### WHITE WINE

Chardonnay, Elephant Hill - Hawkes Bay, New Zealand 2017	£81
Chardonnay, Kutch - Sonoma Coast, California, USA 2016	£195

#### FOR LAMB BELLY ROAST

##### RED WINE

Syrah, Qupé - Central Coast, California, USA 2020	£89
Rioja Reserva, Marqués de Murietta - Rioja, Spain 2019	£96
Châteauneuf-du-Pape, Château de Beaucastel - Southern Rhône, France 2004	£275

##### WHITE WINE

Crozes-Hermitage Blanc 'Les Launes Blanc', Delas Frères - Northern Rhône, France 2018	£75
Domaine William Fèvre Chablis - Burgundy, France 2023	£90

#### FOR GLOUCESTER OLD SPOT 'PORCHETTA' ROAST

##### RED WINE

Castello di Volpaia Chianti Classico 2022	£79
Nuits Saint Georges, Bouchard Pere & Fils - Burgundy, France 2019	£155
Gevrey-Chambertin 'Champerrier', Domaine Henri Magnien - Burgundy, France 2017	£197

##### WHITE WINE

Chavy Chouet Bourgogne Blanc 'Les Femelottes' - Burgundy, France 2021	£92
St Joseph Blanc, Stéphane Montez Domaine du Monteillet - N. Rhône, France 2020	£99
Chassagne-Montrachet 1er Cru Vergers Domaine Fernand & Laurent Pillot' - Burgundy, France 2021	£172

#### FOR AYLESBURY DUCK ROAST

##### RED WINE

St Joseph 'Les Challeys', Delas Frères - Northern Rhône, France 20223	£80
Le Volte, Tenuta dell' Ornellaia - Bolgheri, Tuscany, Italy 2022	£82

##### WHITE WINE

Pouilly-Fumé 'Nanogyra', Domaine Caillourdin - Loire Valley, France 2021	£90
Chardonnay 'Old Stones', Bergstrom - Willamette Valley, Oregon, USA 2020	£130