

Food served between  
12pm and 10pm

SNACKS, STARTERS & SALADS

ROCK OYSTERS, ½ DOZEN	£25.00	SHARING BOARD	£29.00
Aged red wine and shallot vinegar (90 kcal)	£5 each	Chilli salted crispy squid, crisp asparagus, Blue Boar sausage roll (1326 kcal)	
GRILLED OYSTERS, ½ DOZEN	£30.00	WILD BOAR & APPLE SCOTCH EG	£10.00
Gloucester old spot bacon, Worcestershire sauce (98 kcal)	£6 each	Golden raisin & apricot chutney (290 kcal)	
CRISP ASPARAGUS	£15.00	CHILLI SALTED CRISPY SQUID	£15.00
English pecorino & soft herb crumb, salad cream (345 kcal)		Royal sauce (298 kcal)	
BLUE BOAR 'SUPER FOOD' SALAD (VG)	£17.00	PRAWN COCKTAIL	£17.00
Charred broccolini, butternut squash, crispy quinoa, white balsamic (128 kcal)		Avocado, lettuce, tomato, shallot (333 kcal)	
Add smoked salmon (320 kcal)	£11.00	BBP SAUSAGE ROLL	£10.00
Add cornfed chicken (295 kcal)	£10.00	Oxford sauce (398 kcal)	
CREAM OF SWEETCORN SOUP (V)	£14.00		
Cheddar cheese, sweetcorn & spring onion fritters (356 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	
CARAMELISED GOATS CHEESE & BEETROOT TART (V)	£22.00
Walnut candy, sherry vinegar (573 kcal)	
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
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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
(a.k.a. FISH & CHIPS)	
Thick cut chips, crushed peas, tartare Sauce (972 kcal)	
SALMON & SMOKED HADDOCK FISH CAKE	£24.00
Baby spinach salad, spiced tartar sauce (789 kcal)	
CHARGRILLED RIBEYE STEAK & FRIES	£31.00
Blue Boar butter, watercress (560 kcal)	
CRISPY BUTTERMILK CHICKEN SANDWICH	£23.00
Rainbow coleslaw, gherkin chutney on white farmhouse brioche (643 kcal)	
BLUE BOAR DIRTY BURGER (VG option)	£24.00
Potato bun, maple streaky bacon, balsamic onions, smoked Applewood cheddar with fries (1004 kcal / 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
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Garden Leaves, sherry vinegar dressing (VG / 187 kcal)	
Spinach buttered or creamed (V / 350kcal)	
Fries (VG / 350 kcal)	
Triple cooked chips (VG / 400kcal)	
Add truffle (45 kcal) £3.00	
Add cheese (238 kcal) £2.00	



**BLUE  
BOAR**  
PUB

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.

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FOR RUMP OF BEEF ROAST

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*RED WINE*

Château de Pez '2nd Pez' - Saint-Estèphe, Bordeaux, France 2020	£92
Barolo 'Cascina Nouva', Elvio Cogno - Piedmont, Italy 2018	£145
Château Langoa Barton, Saint Julien, Bordeaux, France 2014	£165

*WHITE WINE*

Chardonnay 'Gimblett Gravels', Trinity Hill - Hawkes Bay, New Zealand 2021	£95
Chardonnay, Kutch - Sonoma Coast, California, USA 2016	£185

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FOR LAMB BELLY ROAST

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*RED WINE*

Merlot 'Clos Roareti' Rosso Veronese, Guerrieri Rizzardi - Veneto, Italy 2020	£80
Rioja Reserva, Marqués de Murietta - Rioja, Spain 2020	£90
Châteauneuf-du-Pape, Château de Beaucastel - Southern Rhône, France 2004	£295

*WHITE WINE*

Crozes-Hermitage Blanc 'Les Launes Blanc', Delas Frères - Northern Rhône, France 2023	£75
Domaine William Fèvre Chablis - Burgundy, France 2023	£89

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FOR GLOUCESTER OLD SPOT 'PORCHETTA' ROAST

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*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	£105
St Joseph Blanc, Stéphane Montez Domaine du Monteillet - N. Rhône, France 2023	£99
Chassagne-Montrachet 1er Cru Vergers Domaine Fernand & Laurent Pillot' - Burgundy, France 2021	£172

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FOR AYLESBURY DUCK ROAST

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*RED WINE*

St Joseph 'Les Challeys', Delas Frères - Northern Rhône, France 2023	£80
Le Volte, Tenuta dell' Ornellaia - Bolgheri, Tuscany, Italy 2022	£82

*WHITE WINE*

Pouilly-Fumé 'Nanogyra', Domaine Caillbourdin - Loire Valley, France 2021	£90
Chardonnay 'Old Stones', Bergstrom - Willamette Valley, Oregon, USA 2020	£125

DISCOVER BLUE BOAR BRUNCH & BOTTOMLESS DRINKS

Available every Saturday 12pm - 4pm

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