

TO START

WILD BOAR & APPLE SCOTCH EGG Golden raisin and apricot chutney (290 kcal)	£10.00	SHARING BOARD Chilli salted crispy squid, crisp asparagus, Blue Boar sausage roll (767 kcal)	£29.00	½ DOZEN ROCK OYSTERS Aged red wine and shallot vinegar (90 kcal)	£25.00 £5 each
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Sunday Roast

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 Your choice of two meats	£39.00	GLOUCESTER OLD SPOT 'PORCHETTA' FENNEL, ROSEMARY & GARLIC RUBBED (1180 kcal)	£31.00
SIRLION OF BEEF, ANGUS, 28 DAYS DRY AGED, GRASS FED Red wine & bone marrow sauce (1320 kcal)	£31.00	LAMB LEG, DORSET BREED, PASTURE FED Rosemary jus (1456 kcal)	£31.00
CARAMELISED GOATS CHEESE & BEETROOT TART (V) Walnut candy, sherry vinegar (573 kcal)	£22.00	AYLESBURY DUCK Black cherry jus (786 kcal)	£31.00
		CAULIFLOWER CHEESE (V / 310 kcal)	£7.00

CHEF'S SPECIAL - BEEF WELLINGTON FOR TWO

Truffle mash, broccolini, green beans, red wine jus (978 kcal per person)

Please allow 45 minutes cooking time. Served to share.

£89.00

SUNDAY ROAST SET MENU

Choose your preferred Sunday Roast as your main course, served with all the traditional trimmings, and complement your meal with a starter to begin or a pudding to finish (or indulge in both).

2 courses £39
3 courses £49

*upgrade your main course to
BLUE BOAR'S SPECIAL DUO OF ROASTS
£8 supplement*

BEEF WELLINGTON EXPERIENCE

Enjoy a welcome cocktail from our Classic selection.

Choose a starter, then enjoy our Chef's Special Beef Wellington with all the trimmings, followed by your choice of pudding.

£85 per person

This experience is designed for a minimum of two guests.

CHOOSE YOUR STARTER

CHILLI SALTED CRISPY SQUID (298 kcal)
BLUE BOAR SAUSAGE ROLL & PICCALILLI (398 kcal)
CRISP ASPARAGUS & ENGLISH PECORINO (345 kcal)

CHOOSE YOUR PUDDING

STRAWBERRY & SHERRY TRIFLE (543 kcal)
CAMBRIDGE BURNT CREAM (421 kcal)
STICKY TOFFEE PUDDING & VANILLA ICE CREAM (440 kcal)

Perfect Pairings for Sunday Roast

FOR SIRLION OF BEEF ROAST

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

FOR LAMB LEG ROAST

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

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	£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

FOR AYLESBURY DUCK

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

Bottomless Wine Experience

Bottega Pinot Grigio Blush Delle Venezia, Italy - £40 per person
Bottomless Vinuva Montepulciano D'Abruzzo, Italy - £35 per person
Bottomless Reign of Terroir Chenin Blanc, South Africa - £38 per person

90-minute bottomless experience. Available for the whole table only.

SIGNATURE "FLYING" BLOODY MARY | £20

Rolling up on our signature trolley, this is a theatrical twist on the classic. Crafted to your preferred spice level and finished with a Yuzu Cloud for a touch of drama. Sit back and watch your Bloody Mary take flight – right at your table.

Absolut Elyx, house-made spicy mix, tomato juice, edible Yuzu Cloud

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