

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.

FOR THE TABLE

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
---	--------	--	--------	--	-------------------

Sunday Roast

CHEF’S SPECIAL - BEEF WELLINGTON FOR TWO | £89.00

Truffle mash, broccolini, green beans, red wine jus (978 kcal per person)
Please allow 60 minutes cooking time. Served to share.

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	ROSEMARY & THYME ROASTED ½ CHICKEN Rosemary & red wine jus (674 kcal)	£24.00
		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.

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 <i>upgrade your main course to</i> 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 <i>This experience is designed for a minimum of two guests.</i>
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)

Battamless Wine Experience

Bottega Pinot Grigio Blush Delle Venezia, Italy - £40 per person

Vinuva Montepulciano D'Abruzzo, Italy - £35 per person

Reign of Terroir Chenin Blanc, South Africa - £38 per person

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

Perfect Pairings for Sunday Roast

FOR SIRLION OF BEEF ROAST

RED WINE

Château de Pez '2nd Pez, Saint-Estèphe, £92
Bordeaux, France 2020

Barolo 'Cascina Nouva', Elvio Cogno £145
- Piedmont, Italy 2018

Château Langoa Barton, Saint Julien, £165
Bordeaux, France 2014

WHITE WINE

Chardonnay 'Gimblett Gravels', Trinity Hill, £95
Hawkes Bay, New Zealand 2021

Chardonnay, Kutch - Sonoma Coast, £185
California, USA 2016

FOR GLOUCESTER OLD SPOT 'PORCHETTA' ROAST

RED WINE

Castello di Volpaia, Chianti Classico 2022 £79

Nuits Saint Georges, Bouchard £155
Pere & Fils - Burgundy, France 2019

Gevrey-Chambertin 'Champerrier', Domaine £197
Henri Magnien - Burgundy, France 2017

WHITE WINE

Chavy Chouet Bourgogne Blanc £105
'Les Femelottes'- Burgundy, France 2021

St Joseph Blanc, Stéphane Montez Domaine £99
du Monteillet - N. Rhône, France 2023

Chassagne-Montrachet 1er Cru £172
Vergers Domaine Fernand & Laurent
Pillot' - Burgundy, France 2021

FOR LAMB LEG ROAST

RED WINE

Merlot 'Clos Roareti', Rosso Veronese, £80
Guerrieri Rizzardi - Veneto, Italy 2020

Rioja Reserva, Marqués de Murietta £90
- Rioja, Spain 2020

Châteauneuf-du-Pape, Château de £295
Beaucastel - Southern Rhône, France 2004

WHITE WINE

Crozes-Hermitage Blanc 'Les Launes Blanc', £75
Delas Frères - Northern Rhône, France 2023

Domaine William Fèvre £89
Chablis - Burgundy, France 2023

FOR ROSEMARY & THYME ROASTED ½ CHICKEN

RED WINE

St Joseph 'Les Challeys', Delas Frères £80
- Northern Rhône, France 2023

Le Volte, Tenuta dell' Ornellaia £82
- Bolgheri, Tuscany, Italy 2022

WHITE WINE

Pouilly-Fumé 'Nanogyra', Domaine £90
Caillbourdin - Loire Valley, France 2021

Chardonnay 'Old Stones', Bergstrom £125
- Willamette Valley, Oregon, USA 2020

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.