

BLUE BOAR PUB

Welcome to Blue Boar Pub

Our roots go back to when the Brewers' Society was based on this site from 1909, but we have a very modern take on the classic London pub.

Chef Sally Abé and her team use splendidly British ingredients to make their versions of London pub food favourites. Tuck in!

Sally Abé

Food served between 12pm and 10pm

BAR SNACKS	
CORONATION CHICKEN SCOTCH EGG Golden raisin chutney	£7.00
PORK SCRATCHINGS Bramley apple sauce	£7.00
SMOKED HADDOCK CROQUETTES Wholegrain mustard mayonnaise	£7.00
WELSH RAREBIT (V) Pickled walnut ketchup	£7.00
LIGHT BITES	
CARROT AND GINGER SOUP (V) Sage & onion scone	£8.00
CORNISH MACKEREL RILLETTES Pickled cucumber, porter bread	£11.50
WHOLE GOLDEN CENARTH FONDUE (TO SHARE) (V) With sourdough toast and pickles for dipping	£16.00
MAYFIELD SWISS & RED ONION TOASTIE (V) Bitter leaf salad & skin on fries	£10.00
VBLT (VG) 'THIS isn't bacon', lettuce & tomato sandwich & skin on fries	£12.00
BLUE BOAR CLUB Sutton Hoo chicken, maple bacon, watercress mayo & skin on fries	£15.00
SALAD OF PUMPKIN, KALE AND ENGLISH GRAINS (VG) English leaves dressed in a lemon dressing (add grilled chicken breast)	£8.00/£14.00 £6.00

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

MAIN COURSES	
SMOKED HAM, LEEK & MONTGOMERY CHEDDAR TART Butter lettuce & radish salad	£14.00
LENTIL SHEPHERD'S PIE (VG) Purple sprouting broccoli & black garlic gravy	£15.00
BEER BATTERED CORNISH COD Thick cut chips, crushed peas & chip shop curry sauce	£18.00
SCOTTISH SEA TROUT Mussels cooked in cider & samphire fritters	£18.00
VENISON, JUNIPER AND RED WINE PIE With mashed potato and chantenay carrots	£20.00
AGED SHORTHORN RIB EYE Triple cooked chips, grilled mushroom & sauce Diane	£35.00
BLUE BOAR BURGER Fallow deer & pork burger with celeriac & bone marrow remoulade, bread & butter pickles & onion rings	£16.00
SIDES	
TRIPLE COOKED CHIPS	£4.50
TENDERSTEM BROCCOLI & GARLIC BUTTER	£4.50
BUTTER LETTUCE & WINTER RADISH SALAD	£4.50

SALLY ABÉ'S FAMOUS SUNDAY ROAST

Available every Sunday 12pm - 6pm

Enjoy our Sunday Roast created by Sally Abé using the best of British produce, including pork & beef from Lake District Farmers.

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PUDDINGS	
EARL GREY AND CHOCOLATE MOUSSE With salted caramel	£8.00
STICKY TOFFEE PUDDING With buttermilk ice-cream	£8.00
APPLE & ALMOND TARTLET	£8.00
COFFEE & TEA	
ESPRESSO / ESPRESSO MACCHIATO	£3.75
DOUBLE ESPRESSO / DOUBLE MACCHIATO	£4.25
AMERICANO	£3.75
CAPPUCINO	£3.95
FLAT WHITE	£3.95
LATTE	£3.95
HOT CHOCOLATE	£4.25
MOCHA	£3.95
SELECTION OF TEAS English Breakfast, Earl Grey, Green Tea, Peppermint, Chamomile	£3.50

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