



BLUE BOAR

PUB

SUNDAY ROAST	
ROAST RUMP OF 56 DAY AGED CUMBRIAN BEEF with Yorkshire pudding, roast potatoes, root vegetables, greens, horseradish sauce and bone marrow gravy	£25.00
LOIN OF BERKSHIRE PORK with crackling, apple sauce, Yorkshire pudding, roast potatoes, root vegetables and greens	£25.00
VEGGIE TOAD IN THE HOLE with roast potatoes, root vegetables, greens and black garlic gravy	£20.00
SIDES	£6.50
Montgomery cheddar cauliflower cheese Mini cottage pie Clapshot croquettes	
Tag us with your #blueboarroast	

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



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SUNDAY SESSIONS	
<p>BLUE BOAR MARY The classic Bloody Mary with Renaissance Vodka and our own secret spice mix</p>	£10.00
<p>BLUE BOAR SNAPPER A twist on the classic with Renegade Gin and our own secret spice mix</p>	£10.00
<p>OYSTER MARY The perfect Sunday sharpener, a freshly shucked oyster and a mini Bloody Mary</p>	£8.00
<p>MICHELADA A Mexican pick me up! Salsa Picante topped up with Pacifico Clara lager</p>	£8.00
<p>BLOODY CAESAR An easy drinking Mary with D1 Vodka and Clamato Juice</p>	£10.00
<p>VIRGIN MARY All of the kick, none of the booze</p>	£7.00
<p>MIMOSA Breakfast meets bubbles, orange juice & prosecco</p>	£12.00
<p>CURIOUS SESSION IPA 33CL (ASHFORD, KENT) A triple hopped Session IPA of curiously crafted balance, finesse and distinctive drinkability</p>	£6.00

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SMALL PLATES	
CORONATION CHICKEN SCOTCH EGG WITH GOLDEN RAISIN CHUTNEY	£7.00
PORK SCRATCHINGS WITH BRAMLEY APPLE SAUCE	£7.00
SMOKED HADDOCK CROQUETTES Wholegrain mustard mayonnaise	£7.00
WELSH RAREBIT (V) Pickled walnut ketchup	£7.00
CARROT AND GINGER SOUP (V) Sage & onion scone	£8.00
CORNISH MACKEREL RILLETES Pickled cucumber, porter bread	£11.00

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NOT SUNDAY ROAST	
BEER BATTERED CORNISH COD thick cut chips, crushed peas and chip shop curry sauce	£18.00
LENTIL SHEPHERD'S PIE (VG) with purple sprouting broccoli and black garlic gravy	£15.00
BLUE BOAR BURGER fallow deer and pork burger with celeriac and bone marrow remoulade, bread and butter pickles and onion rings	£16.00
PUDDINGS	
MEDLAR STICKY TOFFEE PUDDING with buttermilk ice-cream	£8.00
EARL GREY AND CHOCOLATE MOUSSE with salted caramel	£8.00
APPLE AND ALMOND TARTLET	£8.00

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