

BLUE BOAR

RESTAURANT



SAMPLE MENU

STARTERS

SUFFOLK ALE CURED SALMON

*Candied Beetroot, Dill &
Oyster Mayonnaise, Seaweed Wafer*
£13

CRISP PUMPKIN RISOTTO

*Pickled Pumpkin & Red Chard
with Truffle Chive Mascarpone*
£11.50

HAM HOCK & CORN-FED CHICKEN TERRINE

*Pickled Baby Vegetables, Apple &
Date Chutney with Porter Bread*
£12

CHICKEN CONSOMMÉ

*Wild Mushroom Tortellini
& Winter Vegetables*
£9

HERITAGE BEETROOT TARTE TATIN

*Caramelised Shallots & Thyme, Herb Goats Cheese Mousse
with Walnut Crumble*
£12.50

SALADS

SWEET POTATO & PUMPKIN

*Brown Rice, Pickled Red Cabbage, Charred Broccoli, Shredded Kale,
Hummus & Falafel Crumbs*

£13

WARM YELLOW CHICORY & AROMATIC DUCK

English Blue Cheese, Candied Walnuts & Red Wine Poached Pear

£13

LENTIL COBB SALAD

*Lentil, Chickpea, Cauliflower, Wild Rice, Free Range Egg, Crispy Bacon
Lemon Mustard Vinaigrette, Radicchio & Baby Gem*

£12

CAESAR SALAD

Lettuce, Anchovies, Croutons & Parmesan Cheese

£11.50

Add Grilled Chicken £5

All prices are inclusive of V.A.T at the current rate and are subject to a discretionary service charge of 12.5%.

Some of our menu items contain nuts, seeds and other allergens.

If you have any questions about allergens please ask a member of staff for more information.

JOSPER GRILL

This charcoal fired oven reaches temperatures of over 500°C and adds a gorgeous charred flavour, wood chips are added to the coals to give an extra aromatic hit.

21 DAY AGED BRITISH
RIB-EYE STEAK 280g

£35

ANGUS BEEF
FILLET 200g

£38

BLUE BOAR ANGUS BURGER 175g

*Sweet Cured Bacon, Smoked Cheddar,
Onion Relish, Tomato, Lettuce, Pickle
& Skinny Fries*

£16

ENGLISH CAULIFLOWER (V)

*Josper Charred, Red Grape,
Toasted Pine Nuts, Brioche Herb Crumble
with Capers*

£14

All steaks are accompanied by Triple Cooked Chips, Portobello Mushrooms,
Vine Cherry Tomatoes & Watercress with your choice of
Peppercorn, Hollandaise or Béarnaise Sauce.

MAINS

GRESSINGHAM DUCK

*Pan-Roasted Breast, Pumpkin
& Flemish Red Cabbage*

£22

HERB GNOCCHI (V)

*Shaved Berkswell Cheese, Thyme
Roast Root Vegetables, with Ricotta*

£16.50

PAN-ROASTED STONE BASS

*Rosemary Shallot Puree, Red Chicory, Puy Lentils
with Red Wine Jus*

£23

CORNISH COD

*Charred Baby Gem, Topped with
Shredded Hereford Beef, Truffle with Celeriac Puree*

£23

PORK BELLY

*Confit Pork, Roast Heritage Carrots,
White Beans, Parsley Charred Shallots
with Winter Kale*

£22

SIDES

£5 Each

*Saute Charlotte Potatoes
Caramelised Onions & Peppers*

Creamed Mash Potatoes

French Beans

Triple Cooked Chips

Cauliflower Gratin

Garden Salad

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DESSERTS

HONEY ROAST PEAR & WALNUT TART

Candied Ginger Ice Cream

£9

SPICED APPLE & PUMPKIN PIE

Vanilla Bean Ice Cream

£9

FLOURLESS DARK CHOCOLATE CAKE

Whisky Raisins with Burnt Butter Ice Cream

£9

COCONUT MERINGUE

Passion Fruit Brûlée with Banana Sorbet

£8.50

BLACKBERRY CRÉMEUX

*Pistachio Mousse, Manjari Chocolate Twigs
with Plum Sorbet*

£8.50

SELECTION OF BRITISH CHEESES

Wafer biscuits & fruit chutney

£14

DESSERT WINE

TORRES FLORALIS MOSCATEL ORO NV

100 ml £7.75 Btl. £32.25

CYPRES DE CLIMENS

100 ml £9 Btl. £35

PORT WINE

GRAHAM'S RUBY LBV 2011

100 ml £7 Btl. £55

GRAHAM'S 20 YEARS OLD TAWNY

100 ml £12 Btl. £98

GRAHAM'S 10 YEARS OLD TAWNY

100 ml £9 Btl. £70

GRAHAM'S 30 YEARS OLD TAWNY

100 ml £20 Btl. £180

HOT DRINKS

<i>Espresso</i>	£4	<i>Royal English Blend</i>	£4.75
<i>Americano</i>	£4.75	<i>Afternoon Blend</i>	£4.75
<i>Cappuccino</i>	£4.75	<i>Peppermint Leaf Tea</i>	£4.75
<i>Latte</i>	£4.75	<i>Lemon Verbena Tea</i>	£4.75
<i>Hot Chocolate</i>	£4.75	<i>Organic Gunpowder Supreme Green Tea</i>	£4.75

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