



BLUE BOAR

RESTAURANT

Vintage Edition

THIS YEAR, WE CELEBRATE 100 YEARS SINCE CONRAD HILTON MADE THE SIGNIFICANT DECISION OF ESTABLISHING THE HILTON BRAND AND COMMITTING TO THE INVESTMENT OF HIS VERY FIRST HOTEL PROPERTY. THIS YEAR, WE CELEBRATE A CENTURY OF PROVIDING AUTHENTIC AND PERSONALISED HOSPITALITY FOR TRAVELLERS WORLDWIDE.

INSPIRED BY THIS MILESTONE, OUR MENU IS DEDICATED TO THE ELEGANCE OF THE YEARS GONE BY. WE INVITE YOU TO A DINING EXPERIENCE BACK IN TIME WITH OUR CLASSIC DISHES WHICH HAVE BEEN TAILORED FOR A SENSE OF TASTE, TEXTURE AND SHADE OF TRULY BRITISH TRADITIONAL DISHES.

Michael Riordan
EXECUTIVE CHEF

Starters

Celeriac & Artichoke Soup
Roasted Chestnuts & Truffle Cream
£9.00

Guinea Fowl & Corn-Fed Chicken Terrine
Pistachio & Apricot Fruit Chutney
£12.00

Scallops
Charred Cauliflower, White Grapes, Golden Sultanas
& Smoked Bacon Crumbs
£14.00



Vintage

WELSH CAWL
SLOW COOKED LAMB BREAST, SMOKED BACON, POTATO LEEKS,
CARROTS AND SWEDE
£12.00

FORMAN'S LONDON CURE SMOKED SALMON
POTTED BROWN SHRIMPS & ACCOMPANIMENTS
£14.00

Salads

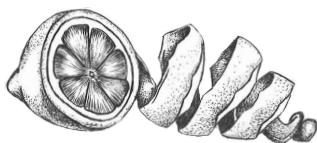
Beetroot Hummus
Charred Turmeric Cauliflower, Kale, Roast Aubergine, Chickpeas, Bulgur Wheat, Parsley,
Toasted Almonds, Manchego & Lemon Mint Honey Yoghurt
£13.00

Crispy Chicken
Breaded Spiced Chicken, Avocado, Pickled Red Cabbage, Three Beans, Walnuts, Grapes,
Baby Gem, Spinach, Tomato, Cucumber & Ranch Dressing
£13.00

Scottish Salmon
Lightly Poached Salmon, Cucumber, Orange, Fennel, Watercress, Roquette, Avocado, New
Potato Salad with Dill, Parsley & Cornichon
£14.00

Caesar Salad
Lettuce, Anchovies, Croutons
& Parmesan Cheese
£12.00

Add Grilled Chicken
£5.00



All prices are inclusive of V.A.T at current rate and are subject to discretionary service charge at 12.5%.
For those with special dietary requirements or allergies who may wish to know about the food ingredients used,
please ask a member of staff.

Mains

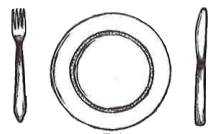
Cornish Cod
Cornish Crab & Saffron Risotto, Fennel Samphire
& Shellfish Sauce
£23.00

Chargrilled King Trumpet Mushroom
Green Lentils, Butternut Squash, Medjool Dates,
Toasted Pine Nuts & Blue Cheese Gougère
£17.00

Hereford Beef
Roasted Striploin, Braised Ox Cheek, Bordelaise
Sauce, Smoked Mashed Potato, Pancetta &
Candied Parsnip
£25.00

Corn-fed Chicken
Smoked Bacon, Wild Mushrooms, Salsify
& Yellow Carrot Purée
£21.00

Pan Roasted Halibut
Jerusalem Artichoke, Toasted Hazelnut, Truffle, Herb Crust, Baby
Leeks, Wild Mushrooms & Red Wine Jus
£26.00



Vintage

COTTAGE PIE

SLOW COOKED BEEF MINCE, PEAS, CARROTS, PARSLEY, SOFT MATURE CHEDDAR
CHEESE, MASHED POTATOES & HONEY ROAST ROOT VEGETABLES
£18.00

CUMBERLAND SAUSAGE & MASH

SLOW COOKED CUMBERLAND SAUSAGE, CREAMY MASHED POTATOES,
CAMELISED ONION, GRAVY & HONEY ROAST ROOT VEGETABLES
£18.00

Grill

21 Day aged British
Rib-eye Steak 280g
£35.00

Angus Beef Fillet
200g
£38.00

Blue Boar Angus Burger 175g
Sweet Cured Bacon, Smoked Cheddar,
Onion Relish, Tomato, Lettuce, Pickle
& Skinny Fries
£16.00

English Cauliflower (V)
Josper Charred, Red Grapes,
Toasted Pine Nuts
& Brioche Herb Crumble
£16.50

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

Sides

Butter Leaf Spinach
Cauliflower Cheese Gratin
Creamed Mash Potato
Sauté New Potato

Sauté Wild Mushrooms & Parsley
Roast Heritage Carrots
Triple Cooked Chips
Mac & Cheese

£5.00 each

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Desserts

Chai Spiced Apple Napoleon
Pickled Orchard Apples & Maple Caramel
Ice Cream
£9.00

Biskelia Chocolate Parfait
Coffee Beignet & Tonka Bean Infused
Bubbles
£9.00

Cassis Chestnut Log
Mulled Wine & Fig Ice Cream
£9.00

Vintage

VANILLA CUSTARD TART
TIPSY PRUNES & GINGER LEMON SORBET
£9.00

GOLDEN SYRUP STEAMED SPONGE
BLACKBERRY THYME COMPOTE & GIN SPIKED DAMSON SORBET
£9.00

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

Espresso	£4	Royal English Blend	£4.75
Americano	£4.75	Afternoon Blend	£4.75
Cappucino	£4.75	Peppermint Leaf Tea	£4.75
Latte	£4.75	Lemon Verbena Tea	£4.75
Hot Chocolate	£4.75	Organic Gunpowder Supreme Green Tea	£4.75

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