

•PUDDINGS•

CHERRY MOUSSE Chocolate, marzipan ice-cream 8

BLACKBERRY & CARAMEL CREAM Toffee apples 8

RICE PUDDING Plums with honey 7

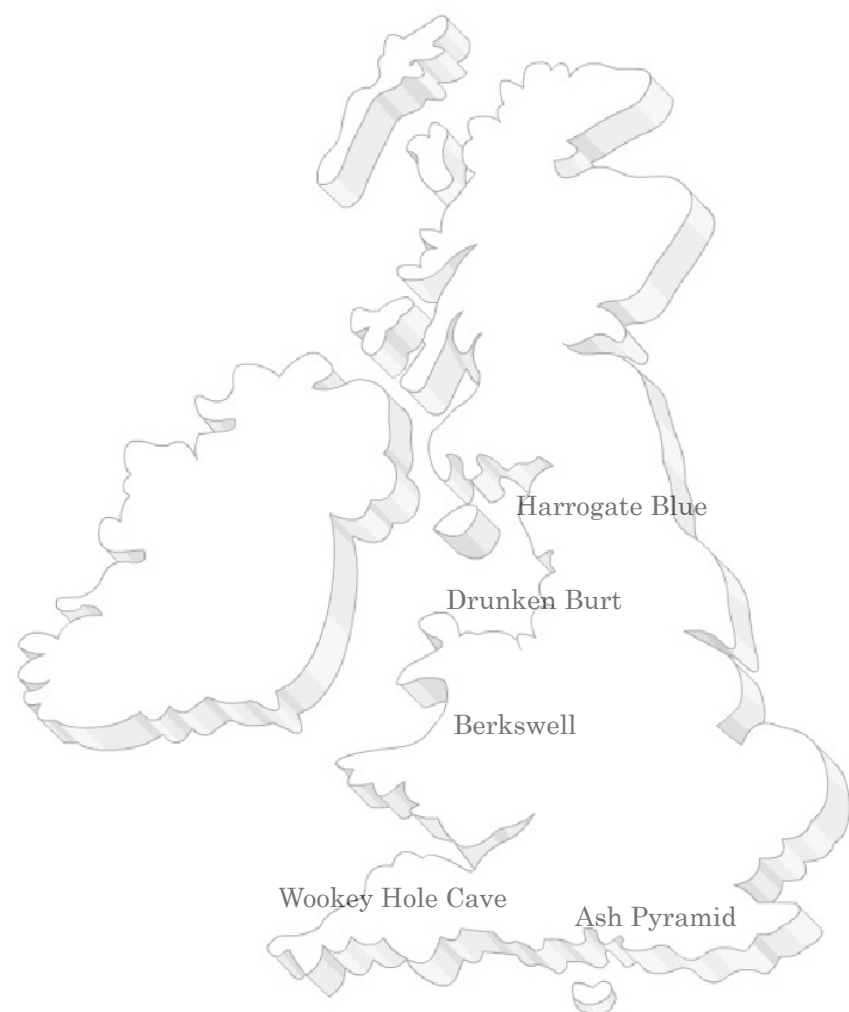
CHOCOLATE & NUTMEG TART Clementines, stem ginger ice-cream 8

STICKY TOFFEE PUDDING Honeycomb ice-cream 7

•BRITISH CHEESE•

We can't wait for Mondays, this is the day the cheese van comes and we taste the best of British cheeses to feature on our cheeseboard.

It's always nice to taste the old favourites but it's even more exciting to find something new and different.



DRUNKEN BURT

From Cheshire
Washed in Cider, crumbly, semi-soft

HARROGATE BLUE

From Yorkshire
Soft and golden with a hint of pepper

BERKSWELL

From West Midlands
Sheeps milk, dense texture, rich nuttiness

ASH PYRAMID

From Sussex
Goat's milk, clean tasting, lemony tang

WOOKEY HOLE CAVE AGED CHEDDAR

From Dorset
Full bodied, earthy characteristics

Served with warm eccles cakes,
crackers & house made chutney.

£14.00



BLUE BOAR

FOOD ETHOS

We think too many people talk about their theories, farm to fork, field to plate and similar, we don't, we work by the principles of five key initiatives

British Produce
Seasonality
Showcase of Provenance
Quality
Consistency

OUR BEEF

Our beef comes from Aberdeenshire, Scotland. It is hand selected by our Butcher from suckler herds, which are naturally reared, grass fed and traditionally matured for a minimum of 21 days.

RUPERT'S CATCH

Rupert leads a team of dedicated fishermen in Redruth, Cornwall and he is our trusted fishing expert. Every day he calls our Head Chef to tell him about the conditions, quality and availability of his daily catch (as well as a good old gossip!)

COOKING TECHNIQUES

Our kitchen rocks! We have some of the best equipment to effortlessly influence our menu with the smokehouse concept, we blend old school cooking techniques with modern equipment to smoke and flavour our food to ensure amazing taste and experience.

·STARTERS·

STEAK TARTARE 90g/135g 11/16

TWICE BAKED GOATS CHEESE SOUFFLÉ Spiced tomato chutney 8

NATIVE BLUE LOBSTER BISQUE Lobster ravioli 11

SOUP OF THE DAY 7

WILTSHIRE GAME TERRINE Pistachio, green peppercorns, grape chutney 9

SCALLOPS Cauliflower, bacon 16

CHICORY SALAD Walnut, Cashel Blue 9

GREEN SALAD Seasonal green leaves, 7



·BRADLEY SMOKER·

The smoker is our toy, we use a variety of different chips to bring delicate smoke and flavour to our dishes. Some stay longer, some stay no time at all, some need strong flavour and some very little. In the end, it's all about showcasing the amazing quality of the produce.

HOME SMOKED CORNISH MACKEREL Apple, celeriac, baby beets 9
Ashwood smoked

BB TREACLE CURED HOME SMOKED SALMON Porter bread 9
12 hours brined, 6 hours smoked



·JOSPER GRILL·

This is natural cooking! A charcoal fired oven which reaches temperatures in excess of 500 °C adds the most amazing char to the meat, sealing all the flavour to be succulent and juicy. We add wood chips that kiss the meat during grilling, adding just a hint of flavour that finishes off the perfect steak.

THE BLUE BOAR BURGER 175g Onion relish, Red Leicester 16.5

RIB EYE STEAK 250g 24.5

FILLET 220g 28

VEAL T-BONE 400g Rosemary 35

PORTERHOUSE 550g Bone marrow 48

T-BONE STEAK 1200g Portobello mushrooms 70

CHATEAUBRIAND 500g Foie gras 70

All steaks are accompanied with Peppercorn, Hollandaise or Béarnaise sauce



·FISH & MAIN PLATES·

ROAST COD Roast artichokes, roscoff onions 19

WHOLE LEMON SOLE Brown butter 24.5

WHOLE ROAST PARTRIDGE Game chips, watercress, truffle, bread sauce 17

LAMB RUMP Pressed lamb shoulder, butternut squash 19

MUSHROOM WELLINGTON Madeira, black cabbage 16



·SIDES·

4

Mashed potatoes	Autumn greens
Hand cut triple cooked chips	Mixed leaf salad
Roasted root vegetables	Rocket, shaved Berkswell cheese