



# THE BOARS

S P O O N E R R O W

**MENU**

## SMALL PLATES

Black Olive & Sundried Tomato Tapenade, Feta & Seed Crackers (V) / 7 (Vg on request)

Shredded Pork Rillettes, Pickled Vegetables & Baguette / 8

Classic Hummus, Crispy Chickpeas, Cumin Spiced Oil, Pitta Bread (Vg) / 7

Asparagus, Pea Shoots, Hazelnut, Labneh & Olive Oil (V) 8.50 (Vg On Request)

Garlic Tiger Prawns / 9.50

Lamb Kofta, Tzatziki & Harrissa Dressing / 8

Gin Cured Mackerel, Avocado Puree, Pickled Cucumber & Coriander / 8

Cajun Spiced Fried Calamari & Squid Ink Aioli / 9

Mushroom & Comte Cheese Croquettes, Mushroom Ketchup (V) / 8.50

Crispy Boneless Chicken Thighs, BBQ Sauce, Shredded Raw Salad & Sesame / 8

AS A SHARING PLATE / 31 - Choose any 4 Small Plates

## MAINS

SOY GLAZED BELLY PORK / 20

Ginger, Garlic & Sesame Tenderstem Broccoli, Crispy Noodles

CHICKEN SUPREME / 22

Chorizo Pommes Anna, Spinach, Wild Garlic Pesto & Chicken Jus

CRAB THERMADOR SOUFFLE / 21

Leek, Fennel, Crab & Cream Sauce

MARKET FISH / (See Specials)

Preserved Lemon, Herby New Potatoes, Samphire & Caper Butter

BEER BATTERED FISH / 18.50 (Ask for today's catch)

Twice-Cooked Chips, Tartar Sauce, Crushed Minty Peas

AUBERGINE PARMIGIANA / 17 (V)

Rocket, Sunblushed Tomato & Balsamic Salad

TROFIE PASTA / 17 (V) (Vg on Request)

Peas, Broad Bean Puree, Chestnut Mushrooms, Goat Curd, Parmesan & Toasted Pine Nuts

## GRILLS

Served with Fine Green Beans, Provencale Tomato, either Twice-cooked Chips or Lemon & Herb New Potatoes and your Choice of Sauce

8OZ AGED BEEF RIB-EYE / 31

FLAT - IRON CHICKEN / 21

THICK CUT PORK CHOP / 23

ADD SAUCE Garlic Butter / Piri Piri / Peppercorn / Roast Garlic & Blue Cheese

SIDES / ALL SIDES 4.50

Garlic Mushrooms / Tenderstem with Ginger, Garlic & Sesame / Chorizo Pommes Anna / Twice Cooked Chips & Boars Aioli / Rocket, Sunblushed Tomato & Parmesan Salad / Herby New Potatoes / Buttered Spinach / Battered Onion Rings / Fine Green Beans

If you have any allergies or intolerances, please ask one of the team for information.

BAKED CAMEMBERT TO SHARE (V) / 13  
With Rosemary & Garlic, Honey & Truffle, Baguette, Focaccia & Fig Relish

Add Chorizo Stuffed inside £2.50

## BREAD

Fennel Seed, Cumin Seed & Coriander Seed Focaccia, Extra Virgin Olive Oil & Aged Balsamic / 4.50

Garlic Sourdough Baguette (V) / 4.50

## BURGERS

All Served With Lettuce, Tomato, Red onion, Gherkin & Twice Cooked Chips (Gluten Free Bun Available)

7oz GROUND RUMP & BAVETTE BEEF BURGER / 17

Comte Cheese, Mustard Aioli, Tomato & Chilli Jam

PORK & APPLE BURGER / 17

Comte Cheese, Mustard Aioli & Boars BBQ

SPICY BEAN BURGER (Vg) / 16

Vegan Bun, Vegan Aioli, Chilli Jam

ADD TO YOUR BURGER / 2.50 Each

Bacon / Flat Mushroom / Crushed Avo/ Chorizo Sausage

## CROQUES ETC

LUNCH ONLY

All Served with Rocket, Sunblushed Tomato & Parmesan Salad

CROQUE MONSIEUR / 13

Toasted Sandwich with Serano Ham & Mustard Mayo, Topped with Cheese Sauce & Grilled

CROQUE CHAMPIGNON / 13 (v)

Toasted Sandwich Filled with Mushroom & Mustard Mayo, Topped with Cheese Sauce & Grilled

SMOKED HADDOCK RAREBIT / 13 Sourdough

Topped with Rarebit Sauce, Smoked Haddock & Chive

## LITTLE PIGLETS

Main course dishes ~

HALF THE PORTION FOR HALF THE PRICE!

(Exclusions apply. Aged 16 and under only)