

• PUDDINGS •

DARK CHOCOLATE GANACHE Orange foam, orange sorbet, orange curd 9

LEMON CURD Vanilla mascarpone, raspberry meringue 8.5

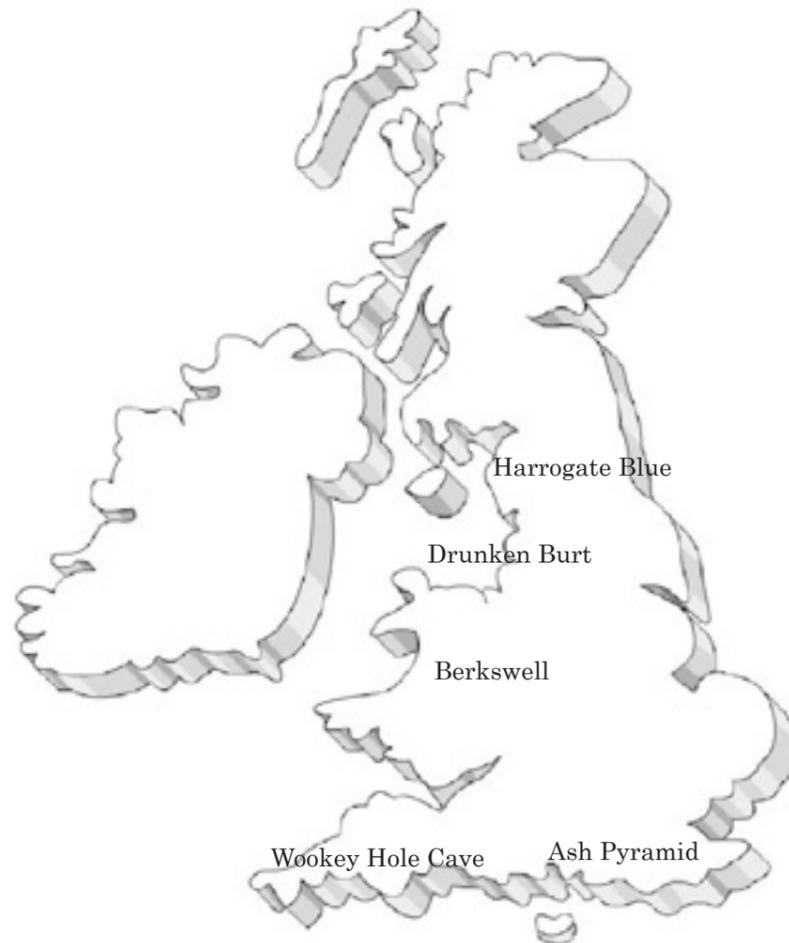
BUTTERMILK PANNA COTTA Apple jelly, sour apple granita, shortbread 7.5

VALRHONA WHITE CHOCOLATE MOUSSE Pistachio sponge, blackberry sorbet, 8

STICKY TOFFEE PUDDING Honeycomb ice cream 8

• 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.



TURNWORTH
From Hampshire
Sweet, nutty flavour, creamy texture

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

BERKSWELL
From West Midlands
Sheeps milk, dense texture, rich nuttiness

**WOOKEY HOLE
CAVE AGED CHEDDAR**
From Somerset
Full bodied, earthy characteristics

HARROGATE BLUE
From Yorkshire
Soft and golden with a hint of pepper

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



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

SOFT SHELL CRAB Mango salad, sweet corn purée 10

SOUP OF THE DAY 7

ROAST QUAIL BREAST Confit leg, heritage carrots, Asian dressing 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 14
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
Bacon, West Country Oglesfield cheddar, skinny fries 15

RIB EYE STEAK 250g 29

FILLET 220g 30

VEAL T-BONE 400g 35

PORTERHOUSE 550g 48

T-BONE STEAK 1200g 70

All steaks are accompanied with Hand Cut Chips, Portobello Mushroom, Vine Cherry Tomatoes.

Your choice of Peppercorn, Hollandaise or Béarnaise sauce

·FISH & MAIN PLATES·

SEA BASS Jerusalem artichoke, truffle borlotti beans, girolles, red wine jus 19.5

ROAST CORNISH MONK FISH Clam, samphire linguine, seaweed butter, charred baby gem 21

CONFIT PORK BELLY Heritage carrots, crisp pork cheek and apple beignet, natural pan jus 18

ROAST YORKSHIRE LAMB RUMP Basil goats curd, charred baby courgette,
potato, berkswell cheese terrine, black olive jus 21

POTATO GNOCCHI Wilted baby spinach, woodland mushrooms, toasted hazelnut,
maderia cream 14.5

·SIDES·4.5

Mashed potatoes
Hand cut triple cooked chips
Roasted root vegetables

Greens
Mixed leaf salad
Rocket, shaved Berkswell cheese

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 who will be able to help you.

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