



The
Wild Boar
Inn, Grill & Smokehouse

Lunch Menu

Mon - Sat 12pm - 2pm
Sunday 12pm - 3pm

Bits & Pieces

Selection of Locally Baked Breads with butter and dipping oils	£ 2.50
Bowl of Greek Olives, Pickles & Goat's Cheese	£ 2.50
Smoked Wild Boar Sausage John Stott's fantastic sausage, hot smoked, served cold with mustard dips	£ 2.50
Crispy Homemade Pork Crackling with Bramley apple sauce, perfect with a pint or 2 of Mad Pig Ale	£ 2.50
Smoked Salmon Paté on crispy brown toast	£ 2.50

Bigger Pieces

Damson Cured Smoked Loch Duart Salmon caper and red onion salsa, lemon and brown bread	£ 7.50
Deli Board smoked Warberthwaite ham, Cumbrian salami, smoked Westmorland cheese, damson cured smoked salmon and wild boar sausage with bread and pickles	£ 7.50
Twice-Baked Smoked Westmorland Soufflé pickled walnuts, beetroot carpaccio and aged balsamic dressing	£ 7.00
Hot Smoked Chicken Caesar Salad Iceberg lettuce, bacon and anchovies	£ 7.50
Smoked Garlic & Herb Mushrooms on toast with a curd cheese mousse	£ 5.50
Corned Beef Hash with diced potato, onion and thyme, topped with a fried hens egg and tomato ketchup or brown sauce	£ 6.00
Chicken Liver Paté with homemade grape pickle and warm toast	£ 5.50
Deep Fried Breadcrumbed Whitebait with lemon and tartare sauce	£ 6.00
Grilled Homemade Halloumi Cheese Salad cherry tomatoes, red onions, cucumber, mixed peppers, radish and croutons	£ 6.00
Main Pieces	
Deep Fried Skinless Cod in Beer Batter with triple cooked chips, mushy peas and tartare sauce	£12.00
3 Hour Shank of Lakeland Lamb gratin Dauphinoise and French peas, an extremely popular dish, not for the faint hearted	£16.00
Hot Smoked Salmon Steak with sweet and sour onions, minted creme fraiche and boiled new potatoes	£17.00

Steak & Kidney Pudding as British as you can get, served with mushy peas and triple cooked chips	£14.50
John Stott's Wonderful Wild Boar & Apple Sausage mashed potato and onion gravy	£11.50
Apple & Red Onion Tart Tatin British apples and Cumbrian goat's cheese with sweet red onions, beetroot and ginger chutney, rocket salad	£12.00

From the Grill

"All our steaks are guaranteed British beef, hung and dry aged for a minimum of 28 days"

House Smoked Steaks

lightly cold smoked before grilling, unique to the Wild Boar, and an awesome flavour

Smoked Fillet	200g	£22.00
Smoked Sirloin Steak	300g	£26.00
Rump steak	400g	£24.00
	300g	£20.00
	200g	£16.00

flavoursome cut, very little fat. Best served Medium Rare - Medium Well Done.

Sirloin steak	400g	£30.00
	300g	£24.00
	200g	£18.00

has a light marbling of fat with a thick layer of fat on the outside.
Best served Medium Rare - Medium Well Done.

Rib-eye	400g	£27.00
	300g	£22.00
	200g	£17.00

this cut is from the end of the Sirloin approaching the neck and has the most flavour due to the higher fat content. Best served Medium - Well Done.

Fillet steak	400g	£33.00
	300g	£27.00
	200g	£20.00

the most tender cut of meat with very little or no fat. We would recommend that this be served from Blue - Medium, not really suitable to be cooked Well Done.

Beef Burger	250g	£12.00
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handmade with 100% British beef, all we add is seasoning with a homemade tomato relish

Wild Boar Chop	200g	£19.00
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so good we named the place after it! Similar texture to pork, slightly darker meat with a mildly gamey flavour.

Butterflied Whole Grilled Baby Chicken	£16.50
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"a beautiful juicy Cumbrian bird", marinated in olive oil, lemon and thyme (allow a minimum of 15 minutes for cooking time)

Why Not Add a Sauce or Butter? £1.50

- Chef's real gravy
- Garlic butter
- Peppercorn sauce
- Creamy mushroom sauce with brandy
- Blue cheese sauce
- Smoked Damson sauce "steak sauce"

All our Grills are served with your choice of any two side dishes, extra side dishes are available at a charge of £ 3.00

- Triple-cooked chips
- Mashed Maris Piper potatoes with cream
- Gratin-Dauphinoise
- Sweet potato wedges with smoked paprika
- Red cabbage
- Cauliflower cheese
- Wilted spinach and fresh ground nutmeg
- French peas, baby onions and snippets of bacon
- Garlic mushrooms and sun blushed tomatoes
- Deep fried onion rings
- Rocket and Parmesan salad with walnut oil and sherry vinegar dressing

Served until 5pm

Sandwiches

(named after John Montagu, 4th Earl of Sandwich) Lord Sandwich was fond of this form of food because it allowed him to continue playing cards, particularly cribbage, while eating without getting his cards greasy from eating meat with his bare hands. Served on your choice of handcut, locally baked white or granary bloomer.

Open Damson Cured Smoked Salmon caper and red onion relish, lemon wedge	£ 6.50
Traditional Closed Sugar Baked Ham with coarse grain mustard	£ 5.50
Traditional Closed Cumberland Farmhouse Cheddar Cheese apple and date chutney	£ 5.00
Open Prawn with Marie Rose sauce	£ 6.00
Chicken and Bacon Ciabatta	£ 9.00
170g Grilled Minute Steak Ciabatta tomato chutney	£ 9.00

Extra-Why not add a soup of the day for £2.50?

Whilst every effort is taken to prevent cross nut contamination, our kitchen is not a nut free environment. Prices are inclusive of VAT charged at current rate. Gratuities are at your discretion, but are not compulsory. 100% of any gratuities that are received are split evenly amongst the entire team. Many of our dishes can be or have already been adapted to cater for a variety of dietary requirements such as gluten & dairy free, please ask a member of staff. All weights are prior to cooking and are approximate.