

# Dinner Menu



## While you decide...

<b>Selection of Locally Baked Breads</b> with butter and dripping (plenty to share between 2)	£ 4.00
<b>Bowl of Olives, Pickles &amp; Goat's Cheese</b>	£ 3.00
<b>Smoked Wild Boar Sausage</b> John Stott's fantastic sausages, hot smoked in our smokehouse, served cold with mustard and relish	£3.00
<b>House Smoked Salmon Pâté</b> on crispy brown toast	£3.00
<b>Crispy Homemade Pork Crackling</b> served hot with Bramley apple sauce, perfect with a pint or 2 of Mad Pig Ale	£ 3.00

## To begin...

### From our Smokehouse

<b>Damson Cured Smoked Loch Duart Salmon</b> caper and red onion salsa, lemon and brown bread	£ 7.50
<b>Deli Board</b> Smoked Waberthwaite ham, Cumbrian salami, cured beef, smoked chicken & smoked wild boar sausage, pickles and homemade chutney, bread and butter	<b>For one £8.00 To Share £12.00</b>
<b>Fish Board</b> Our own Damson Gin cured Smoked Loch Duart Salmon, hot smoked trout, Salmon pâté, smoked mussels, marinated anchovies, shell-on-prawns, alioli, caper and onion salsa, bread and butter	<b>For one £8.00 To Share £12.00</b>
<b>Vegetable Deli Board</b> Roasted cherry vine tomatoes, peppers and smoked garlic, goat's cheese, olives, crudités, guacamole, deep fried breaded brie, homemade chutney, smoked almonds, bread and butter.	<b>For one £7.00 To Share £11.00</b>
<b>Twice-Baked Smoked Westmorland Cheese Soufflé</b> toasted pine kernels, beetroot carpaccio, aged balsamic dressing	£7.00

### From the Kitchen

<b>Morecambe Bay Shrimps</b> in a spicy butter, served on toast topped with mixed leaves	£ 6.50
<b>Chicken Liver &amp; Madeira Pâté</b> with homemade grape pickle and warm toast	£ 5.50
<b>Ham, Eggs &amp; Beans on Toast</b> soft poached hen's egg on haricot beans, with grilled air-dried Cumbrian ham and toasted corn bread	£6.50
<b>Deep Fried Crumbed Whitebait</b> with lemon and tartare sauce	£ 6.50

## To follow...

### From the Grill

All our steaks are guaranteed British beef, hung for a minimum 28 days, especially for us.

<b>House Smoked Steaks &amp; Chop</b> lightly cold smoked before grilling, unique to The Wild Boar with an awesome flavour	
<b>Smoked Fillet 8oz</b>	£25.00
<b>Smoked Sirloin 10oz</b>	£27.00
<b>Smoked Wild Boar Chop 10oz</b>	£23.00
<b>Sirloin Steak</b> has a light marbling of fat with a thicker layer of fat on the outside. Best served Medium Rare – Medium Well Done.	<b>12oz £30.00 10oz £25.00 8oz £20.00</b>
<b>Rib-eye Steak</b> 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.	<b>12oz £29.00 10oz £24.00 8oz £19.00</b>
<b>Fillet Steak</b> the most tender cut of meat with very little or no fat. We would recommend that this should be served from Blue through to Medium, not really suitable to be cooked well done. However the choice is yours!	<b>12oz £34.00 10oz £28.00 8oz £23.00</b>
<b>Rib of Beef on the Bone 32oz - To Share</b> rubbed with garlic and rosemary, carved at the table, with grilled tomato, onion rings, chips, Chef's smoked damson sauce. This should be served Medium and will take a minimum of 30minutes to cook.	£49.00
<b>Why not add a grilled ½ Lobster to any steak order?</b>	£14.50

<b>Why Not Add a Sauce or Butter?</b>	£1.50
• Chef's real gravy	• Creamy mushroom sauce with brandy
• Garlic butter	• Blue cheese sauce
• Peppercorn sauce	• Smoked Damson sauce "steak sauce"

<b>Beef burger 10oz</b> handmade 100% British Beef, all we add is seasoning and a homemade tomato relish	£12.50
<b>Butterflied Whole Grilled Baby Chicken</b> "A beautifully juicy Cumbrian bird" marinated in olive oil, lemon and thyme. (allow a minimum of 20 minutes for cooking time)	£16.50
<b>Wild Boar Chop 10oz</b> so good we named the place after it! Similar texture to pork, slightly darker meat with a mildly gamey flavour	£21.00

<b>Grilled Whole Lobster</b> cut in half and grilled in its shell	£28.00
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All our Grills except the 32oz Rib of Beef are served with your choice of any two side dishes, extra side dishes are available at a charge of £ 3.00

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

## Mains served complete

<b>Fish pie</b> creamy fish pie topped with mashed potato, glazed with Lancashire cheese, served with french peas, baby onions and snippets of bacon	£12.50
<b>Deep Fried Fish &amp; Chips</b> with triple-cooked chips mushy peas and tartare sauce	£13.00
<b>3 Hour Shank of Lakeland Lamb</b> slow cooked lamb shank, with mashed potato and sticky red cabbage	£16.50
<b>Steak and Kidney Pudding</b> as British as you can get, served with mushy peas, triple-cooked chips	£15.00
<b>Hot Smoked Salmon Steak</b> with sweet and sour onions, minted crème fraiche and sweet potato wedges	£17.00
<b>John Stott's Wonderful Wild Boar &amp; Apple Sausage</b> mashed potato, red onion marmalade and real gravy	£13.50
<b>Apple &amp; Red Onion Tart Tatin</b> British apples and Cumbrian goat's cheese with sweet onions, beetroot and ginger chutney, rocket salad	£12.50

<b>Root Vegetable, Poppy Seed &amp; Potato Curry</b> coriander, crème fraîche and basmati rice	£12.50
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## For some, the best bit...

<b>Baked Alaska</b> also known as glace au four and omelette surprise, a dessert made of ice cream with slices of sponge cake topped with meringue. February 1st is Baked Alaska Day. Ours is everyday, flaming with brandy rested on a seasonal fruit compote.	£ 7.00
<b>Crème Brûlée</b> shortbread biscuit, plain and simple with no messing around	£ 5.50
<b>Sticky Toffee Pudding</b> Butterscotch sauce and vanilla ice cream	£ 6.50
<b>Today's Crumble, Custard &amp; Ice Cream</b> good, honest lovingly prepared comfort food, for today's offering see the dessert board	£ 6.50
<b>Knickerbocker Glory</b> as traditional as you get, topped with toasted almonds and hundreds & thousands	£ 6.00
<b>Chocolate &amp; Amaretto Mousse</b> with amaretto biscuits and candied oranges	£ 6.50
<b>This Week's Cheese Selection</b> consisting of five different cheeses with biscuits, grapes and celery. See the dessert board for details or just ask	£ 7.00
<b>Selection of English Lakes Ice Creams</b> with wafers, 100's & 1000's, whipped cream, jelly beans, strawberry & chocolate sauce. See the dessert board for today's selection	
	<b>3 Scoops £4.50 2 Scoops £3.50 1 Scoop £2.50</b>