



The Wild Boar
Inn, Grill & Smokehouse

Lunch Menu

Mon - Sat 12pm - 2pm

Bits & Pieces

A Bowl of Home-made Pork Crackling served hot with Bramley apple sauce, perfect with a pint or 2 of Mad Pig bitter	£ 3.00
Bowl of Olives, Pickles & Goat's Cheese	£ 3.00
Pickled Egg - when was the last time you had one? deep-fried parsley	£ 1.00
House Smoked Wild Boar Sausage John Stott's fantastic sausages, hot smoked in our smokehouse, served cold with mustard and relish	£ 3.00
House Smoked Salmon Pâté on toast	£ 3.00
Selection of Locally Baked Breads served with butter and dripping (plenty to share between 2)	£ 4.00

Bigger Pieces

Soup of the Day served with a locally baked bread	£ 4.50
Damson Cured Smoked Scottish Salmon from our Smokehouse caper and red onion relish, lemon and brown bread	£ 7.50
Ham, Eggs & Beans on Toast soft poached hen's egg on haricot beans, with grilled air-dried Cumbrian ham and toasted corn bread	£7.00
A Basket of Little Fishes deep-fried whitebait, lemon and tartare sauce	£ 6.00
Chicken Liver & Madeira Pâté home-made grape pickle and toast	£ 5.50
Deli Board smoked Waberthwaite ham, Cumbrian salami, cured beef, smoked chicken, smoked wild boar sausage, pickles and homemade chutney, bread and butter	For one £8.00 To Share £12.00
Fish Board 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	For one £8.00 To Share £12.00
Vegetable Deli Board 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	For one £7.00 To Share £11.00
Cheddar Cheese on Toast served with Branston pickle and crispy pancetta	£ 5.50

Main Pieces

Deep Fried Cod in Mad Pig Ale Batter with triple-cooked chips, mushy peas and tartare sauce	£13.00
Fish pie creamy fish pie topped with mashed potato, glazed with Lancashire cheese, served with french peas, baby onions and snippets of bacon	£12.50
Root Vegetable, Poppy Seed & Potato Curry coriander, crème fraîche, basmati rice, mango chutney and onion bhaji	£12.50
Apple & Red Onion Tart Tatin British apples and Cumbrian goats cheese with sweet onions, beetroot and ginger chutney, rocket salad	£12.50
John Stott's Wonderful Wild Boar & Apple Sausage handmade in Cartmel served with mashed potato and red onion marmalade and real gravy	£13.50
Our House Cured & Smoked Salmon topped with two poached eggs and hollandaise sauce on a toasted muffin	£9.50
Grilled Flat Iron Steak served with an onion ring, mushroom, tomato and triple-cooked chips	£17.50
8oz Rib-eye Steak 28-day dry aged, British rib-eye steak grilled to your liking, served with an onion ring, mushroom, tomato and triple-cooked chips	£19.00
Hot Steak & Onion Bap stir-fried strips of beef with caramelised onions and horseradish sauce, with triple-cooked chips, salad and coleslaw	£10.50
Grilled Cajun Chicken & Bacon Bap topped with mayonnaise, with triple-cooked chips, salad and coleslaw	£9.50
Air Dried Waberthwaite Ham, Brie & Avocado Bap with triple-cooked chips, salad and coleslaw	£9.50
Cumbrian Salami & Smoked Westmorland Cheese Bap with triple-cooked chips, salad and coleslaw	£9.50
Fish Finger Bap served with triple-cooked chips, salad and coleslaw	£8.50
Side dishes £3.00	
Onion Rings Red Cabbage Triple-cooked Chips Mashed Maris Piper potatoes with cream Wilted Spinach and fresh ground nutmeg Deep-fried Sweet Potato Wedges dusted with smoked paprika Rocket Salad, Parmesan shavings, walnut oil and sherry vinegar dressing	
Sauces £1.50	
Garlic butter Chef's real gravy Blue cheese sauce Peppercorn sauce Smoked damson sauce "steak sauce" Creamy mushroom sauce with brandy	
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, with his bare hands, while eating without getting his cards greasy from eating meat. Traditional Cold Sandwiches served on your choice of hand cut, locally baked white or granary bloomer	
Open Damson Cured Smoked Salmon creamed horseradish, caper and red onion salsa, lemon wedge	£ 6.50
Sugar Baked Ham with tomato and coarse grain mustard	£ 5.50
Cumberland Farmhouse Cheddar Cheese & Pickle	£ 5.00
Prawn & Marie Rose Sauce	£ 6.50
Curried Egg Mayonnaise & Cress	£ 5.00
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.