

Dinner Menu



While you decide...

'Lovingly Artisan' Bread & Olive Sharing Board	£6.90
assorted 'Lovingly Artisan' bread with smoked butter, extra virgin olive oil, aged balsamic vinegar and mixed Kalamata olives. (Plenty for 2 to share)	
Hot-Smoked Pigs in Blanket	£3.75
served hot, with English mustard mayo	
Homemade Pork Crackling	£3.75
served hot with homemade Bramley apple sauce, perfect with a pint or 2 of Mad Pig Ale!	
Bucket of Deep Fried Vegetable Crisps	£3.50
The Wild Boar Taster Slate	For One £6.50 To Share £9.50
olives & feta cheese, hot-smoked pigs in blankets, homemade pork crackling and a bucket of deep fried vegetable crisps	

To begin...

From our Smokehouse

Our Own House-Cured & Smoked Loch Duart Salmon	£8.50
on a ciabatta crouton with Mascarpone cheese, avocado, cucumber ribbons, caviar and saffron aspic, lamb's lettuce and lime dressing	
Deli Board	For One £9.75 To Share £13.75
a selection of air-dried ham, homemade pastrami, in-house hot-smoked peppered wild boar, salami, hand carved smoked baked ham, our house-cured Loch Duart smoked salmon, smoked cheddar, pickled egg, chutney, smoked wild boar sausage, bread and butter	
Wild Boar Scotch Egg	£7.00
hard-boiled egg wrapped in wild boar and apple sausage meat, deep-fried and served with our secret recipe brown sauce	
Smoked Manx Kipper Bon Bons	£ 6.50
deep-fried with our very own Mad Pig Ale beer batter, served with sweet chilli jam and crème fraîche	

From the Kitchen

Soup of the Day	£4.50
served with 'Lovingly Artisan Bakery' bread	
The Ultimate Wild Boar King Prawn Cocktail	£11.50
five succulent whole king prawns with shredded iceberg lettuce, garlic croutons, lemon and our special homemade sauce	
Three Cheese and Apricot Crumble	£ 7.00
baked in a filo pastry basket, topped with butternut squash crumble and served with a spiced beetroot purée	
Confit of Mallard Leg	£8.50
on a bed of puy lentils and smoked Woodall's pancetta, with root vegetables, pickled thyme salad and a balsamic glaze	

Salads...

	Small...	Large...
Chargrilled Seasonal Vegetable	£7.50	£12.50
assorted spring vegetables marinated in extra virgin olive oil, freshly squeezed limequat and fresh herbs from chef's own garden, with grilled ciabatta croutons and Parmigiano Reggiano shavings		
Pousse d'Épinard	£7.50	£12.50
baby spinach leaves, hardboiled free-range egg, toasted pine nuts, diced tofu, white anchovies, deep-fried celery and homemade Ranch dressing		

To follow...

From the Grill

We do our utmost to source the best quality meat and work closely with our butchers. We use Herefordshire beef, hung for a minimum 28 days.

With the exception of our Smoked Steaks we will happily serve any steaks in larger sizes if you require.

House Smoked Steaks

Lightly cold smoked in our own smokehouse, before grilling. Our signature dishes and completely unique to The Wild Boar.

10oz Smoked Wild Boar Loin on the Bone	£26.00
8oz Smoked Fillet	£26.00
8oz Smoked Ostrich Steak	£27.00
Sirloin Steak	12oz £31.00, 10oz £26.00, 8oz £21.00
has a light marbling of fat with a thicker layer of fat on the outside. Best served Medium Rare – Medium	
Rib Eye	12oz £30.00, 10oz £25.00, 8oz £20.00
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 – Medium Well	
Fillet Steak	12oz £37.00, 10oz £31.00, 8oz £24.00
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	
10oz Wild Boar Loin on the Bone	£25.00
similar texture to pork, slightly darker meat with a mild game flavour	
Chateaubriand 16oz for 2 people	£55.00
a double fillet steak carved at your table with béarnaise sauce	
Duo of Fillet Steaks	£27.00
two 4oz fillet steaks - one plain and one smoked in our own smokehouse	

Beef burger 8oz	£15.00
handmade 100% British Sirloin beef, using beef that has been hung for a minimum of 28 days. Served in a bun with smoked cheese, bacon, salad, tomato, onion and gherkin. Accompanied by coleslaw and homemade tomato relish.	

Breast of Chicken	£16.75
'A zesty Cumbrian bird' marinated in olive oil, lemon, mustard, ginger, garlic, chillies, paprika and fresh herbs	

'YABBA DABBA DO!'	
Exclusive to the Wild Boar, A 'Mammoth' sized Porterhouse rare breed steak aged for 35 days in a Himalayan Salt Chamber and hovering around the 4lb mark. Price subject to weight – please ask your waiter for details.	

We suggest sharing this with up to 3 other diners, although the choice is yours!

All our grills are served on our wooden steak boards and are classically garnished with a grilled flat mushroom, a grilled tomato and your choice of one side dish.

Side Orders

<ul style="list-style-type: none">• Mashed potato• Berner rösti• Tossed mixed salad & coleslaw• Deep-fried onion rings• Garlic mushrooms• Caramelised Chantenay carrot	<ul style="list-style-type: none">• White asparagus• Crushed baby potatoes, parsley & butter• Triple-cooked fries• Dauphinoise potatoes• Sticky red cabbage• Wilted spinach with nutmeg	£3.00
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Why Not Add a Sauce or Butter?

<ul style="list-style-type: none">• Chef's real gravy• Garlic butter• Peppercorn• Béarnaise	<ul style="list-style-type: none">• Diane• Blue cheese• Smoked damson "steak sauce"• Creamy Glenfiddich Whisky	£2.00
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Mains served complete

Grilled Fillet of Lemon Sole	£19.50
on a bed of mashed sweet potato and kale, topped with Morecambe Bay shrimps in a cream and garlic sauce	
Deep-Fried Fish & Chips	£16.00
battered in our very own Mad Pig Ale beer, with triple cooked fries, mushy peas and homemade tartare sauce	
Wild Rabbit & White Asparagus Casserole	£18.00
in a creamy sauce with potato gnocchi and a savoury muffin	
Trio of Pork	£ 22.00
Himalayan salt chamber-aged roast belly, white pudding and sausage, served with sticky red cabbage, potato dumpling and onion gravy	
Neck of Lamb	£19.00
slow-braised, served with gratin potato, caramelized Chantenay carrot with cardamom seeds, gravy and Béarnaise sauce	
John Stott's Wonderful Pheasant, Honey & Mustard Sausage	£16.00
mashed potato, red onion marmalade and chef's real gravy	
Baked Beef Tomato	£15.00
stuffed with feta cheese, basil and sultanas with aromatic couscous and truffle oil	
Boarless Burger	£15.00
homemade vegetarian burger, with smoked cheese, Quorn bacon, salad, tomato, onion ring and gherkin. Served with a tossed mixed salad and triple-cooked fries	

For some, the best bit...

Baked Alaska	£7.50
also known as 'glace au four' and 'omelette surprise', a dessert made of ice cream with slices of sponge cake topped with meringue. Served flaming with brandy and rested on a fruit compote	
Sticky Toffee Pudding	£7.00
butterscotch sauce, vanilla ice-cream	
Today's Crumble and Custard	£6.50
good, honest, lovingly prepared comfort food. For today's offering ask your waiter	
'Banana Beer' With A Twist	£6.50
deep-fried banana in beer batter served in a half pint glass with bespoke 'Handmade Ice Cream Company' ice creams (caramel, honeycomb and fudge, popcorn, smoked almond and maple syrup) and croquant. Topped with our own 'Mad Pig Ale' flavoured cream	
Fresh Berries	£6.50
mixed fresh berries marinated in Chambord liqueur and served in a brandy snap cone with raspberry sorbet and a light vanilla cream	
Parisian Cream	£6.50
milk chocolate mousse on a homemade brownie base, enveloped in dark chocolate with crème anglaise	
All English Cheese Selection	For One £7.50 For Two £12.00
Somerset Brie, Long Clawson Blue Stilton, Quickies Cheddar, Barbers 1883 Cheddar and in-house smoked extra mature. Served with biscuits, grapes and chutney.	
Selection of Handmade Ice Cream Co. Ice Creams	
vanilla seed, strawberry or chocolate chip ice cream, wafers, whipped cream, jelly beans, strawberry & chocolate sauce	
1 Scoop £3.50, 2 Scoops £4.50, 3 Scoops £5.50	

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, before ordering please speak to our staff if you have a food allergy or intolerance. All weights are prior to cooking and are approximate.