



The Wild Boar

Inn, Grill & Smokehouse

Lunch Menu

To begin...

Hot-Smoked Pigs in Blanket served hot, with English mustard mayo	£3.75
Homemade Pork Crackling served hot with homemade Bramley apple sauce, perfect with a pint or 2 of Mad Pig Ale!	£3.75
Bucket of Deep Fried Vegetable Crisps	£3.50
Our Own House-Cured & Smoked Loch Duart Salmon on a ciabatta crouton with Mascarpone cheese, avocado, cucumber ribbons, caviar and saffron aspic, lamb's lettuce and lime dressing	£8.50
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	
Soup of the Day served with 'Lovingly Artisan Bakery' bread	£4.50

Salad...

	Small...	Large...
Pousse d'Épinard baby spinach leaves, hardboiled free-range egg, toasted pine nuts, diced tofu, white anchovies, deep-fried celery and homemade Ranch dressing	£7.50	£12.50

To follow...

From the Grill

We do our utmost to source the best quality meat possible 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.

Smoked Wild Boar Loin on the bone 10oz Lightly cold smoked in our own smokehouse, before grilling. Our signature dish and completely unique to The Wild Boar	£26.00
Sirloin Steak 8oz Has a light marbling of fat with a thicker layer of fat on the outside. Best served Medium Rare – Medium	£20.00
Rib Eye 8oz 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	£19.00
Fillet Steak 8oz 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.	£23.00
Beef burger 8oz 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 home-made tomato relish.	£15.00
Breast of Chicken 'A zesty Cumbrian bird' marinated in olive oil, lemon, mustard, ginger, garlic, chillies, paprika and fresh herbs	£16.75

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

Side orders

Tossed Mixed Salad and Coleslaw	£3.00
Triple-Cooked Fries	
Deep-Fried Onion rings	

Sauce or buter

Garlic butter	£2.00
Béarnaise	
Peppercorn	
Smoked damson "steak sauce"	

Mains served complete

Deep Fried Fish & Chips Battered in our very own Mad Pig Ale beer, with triple cooked fries, mushy peas and homemade tartare sauce	£16.00
John Stott's Wonderful Pheasant, Honey & Mustard Sausage Mashed potato, red onion marmalade and chef's real gravy	£16.00
Baked Beef Tomato Stuffed with feta cheese, basil and sultanas with aromatic couscous and truffle oil	£15.00

For some the best bit...

Sticky Toffee Pudding Butterscotch sauce, vanilla ice-cream	£7.00
This Week's Cheese Selection for one £7.50 for two £10.00 consisting of five different cheeses with biscuits, grapes & chutney. Please ask your server for details.	
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	

Tea and Coffee...

All our teas and coffees are served with Wilson of Kendal fudge.

	Regular
Cappuccino	£3.50
Caffè Latte	£3.50
Americano	£3.00
Espresso	£3.00
Cafetière of Freshly Ground Coffee	£3.50
Tea Selection Please ask a member of staff for the selection.	£3.00
Hot Chocolate	£3.50

Decaffeinated options are also available

Liqueur Coffees...

Made with fresh double cream, our selection includes:	£6.00
Irish (Whiskey)	
French (Brandy)	
Calypso (Tia Maria)	
Russian (Vodka)	
Jamaican (Dark Rum)	

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.