

Sparkling by the glass...

Pure Prosecco Spumante – Italy

Pure and dry with gentle yet enticing orchard fruit aromas.

125ml glass - £5.00

Champagne by the glass...

Laurent-Perrier Brut

Fresh, delicate citrus and white fruit aromas are followed by an elegant, fruity palate with balanced crisp acidity.

125ml glass - £7.00

White Wines by the glass...

Pinot Grigio – Pure

Italy

Zing! A delightful expressive, dry wine with refreshing apple and citrus flavours.

Sauvignon Blanc – Tonada- Central Valley

Chile

A zingy, zesty Sauvignon with ripe gooseberry fruit and crisp, dry aftertaste

Chenin Blanc – Drakensberg – Franschoek

South Africa

Crisp at first, followed by a fresh grapefruit and melon tang that emerges.

Chardonnay/ Semillon – Red Cliffs – Victoria

Australia

This Chardonnay Semillon has hints of peach and citrus.

175ml glass - £5.00

250ml glass - £7.00

Sauvignon Blanc – Kuki – Marlborough

New Zealand

An explosive array of passion fruit and gooseberry aromas

175ml glass - £7.50

250ml glass - £9.95

Red Wines by the glass...

Tempranillo – Rioja Vega

Spain

A soft, fruity wine with plum and blackcurrant flavours, vibrant and juicy

Merlot – Tonada – Central Valley

Chile

A fruity, medium bodied palate with more plum flavours, a chocolatey note and twist of spice

Malbec – Pampas – Mendoza

Argentina

A rich, full red with lovely damson and plum fruits. Soft tannins with a subtle hint of underlying oak

Shiraz/ Cabernet – Red Cliffs – Victoria

Australia

A medium bodied wine which is ruby in colour, which has fruity aromas

175ml glass - £5.00

250ml glass - £7.00

Crianza – Cune – Rioja

Spain

An intense and rich finish with flavours of vanilla and plums

175ml glass - £7.50

250ml glass - £9.95

Rose Wine by the glass...

Route 66 Boulevard Blush – California

USA

Ripe, juicy flavours of watermelon and strawberry lead to a long sweet finish.

175ml glass - £5.00

250ml glass - £7.00

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.



Smokehouse...

Embracing our passion for traditional cooking methods and excellent food, we have our own Smokehouse at the rear of the Inn. Historically, the main purpose of hot or cold smoking was to preserve food for a longer period of time. Nowadays it's all about the taste. Depths of flavour are achieved by adding herbs, spices, alcohol and other ingredients to the process; the type of wood used in the smoking process also contributes to the taste. With so many variables there can be quite a bit of experimentation to get the perfect flavour.

It takes many years to perfect the art of smoking and we are constantly improving our technique. We welcome any comments or suggestions that you may have on flavours and Chef is more than happy to chat with you about the products and processes we currently use.

Micro Brewery...

Come and have a look at our Brewhouse, where we produce our own ales onsite which are available at the bar.

A showround of the Smokehouse and Microbrewery is available every day, please ask at reception and a member of the team will happily do this during your visit, subject to business levels.

Undermillbeck...

Perfect private dining room for groups of up to 20 people. For a special occasion or large family gathering, important meetings, intimate wedding breakfasts and ceremonies. Ask at reception for more details or to have a look around Undermillbeck.



The Wild Boar

Inn, Grill & Smokehouse

Lunch Menu

To begin...

Hot-Smoked Pigs in Blankets 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 With gem leaves, pomegranate seeds, dill and smoked salmon pâté, lemon, tzatziki dressing and thinly sliced, toasted Nash bagel	£8.50
Deli Board A selection of air-dried ham, homemade pastrami, smoked ox tongue, 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	For One £9.75 To Share £13.75
Soup of the Day Served with 'Lovingly Artisan' bakery bread and salted butter	£4.50

Salad...

	Small...	Large...
The Wild Boar Winter Salad Maple pumpkin, green beans, sun-blushed tomatoes and grilled Portabello mushrooms in "Light & Sharp Marinade" set on mixed green leaves with garlic croutons, topped with Grana Padano	£7.50	£12.50

To follow...

From the Grill

Rib Eye Steak (10oz) 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 and presented on our wooden steak boards, classically garnished with a grilled flat mushroom, a grilled tomato and triple cooked fries.	£25.00
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Our Burger Board

Beef Burger (8oz) 100% British Sirloin beef, using beef that has been hung for a minimum of 28 days.	£15.00
Pork, Stilton and Mango Burger (8oz) 100% British pork, Long Clawson Blue Stilton, diced mango, French mustard and garlic	£15.00
Duck and Chilli Jam Burger (8oz) Great combination of duck meat, sweet chillies and fresh herbs	£15.00

All our Burgers are handmade, served in a bun with smoked cheese,
bacon, salad, tomato, onion and gherkin. Accompanied by coleslaw
and homemade tomato relish.

Mains Served Complete

Deep-Fried Cod Battered in our very own Mad Pig Ale, with triple cooked fries, mushy peas and homemade tartare sauce	£16.00
Yorkshire Pudding Filled with strips of sautéed Hereford beef and onion and served with creamy mashed potato and gravy	£15.00
John Stott's Wonderful Pheasant, Honey & Mustard Sausage Mashed potato, red onion marmalade and chef's own gravy	£16.00
Stuffed Baked Bell Pepper Filled with sautéed wild mushroom and rice, served with a homemade tomato sauce and crispy polenta	£14.00

Sandwich Board

All sandwiches are served on wooden boards with salad,
coleslaw and potato crisps.

Cold

Mature ELD Cheddar On a white or wholemeal 'Lovingly Artisan' bakery bloomer with grape chutney	£6.00
Royal Greenland Prawns On a white or wholemeal 'Lovingly Artisan' bakery bloomer with Marie Rose sauce	£6.95

Hot

Wild Boar Reuben Our take on a classic with in-house double smoked wild boar pastrami, sauerkraut, Thousand Island dressing and Monterey Jack cheese on granary bread	£11.50
Tuna Melt Grilled tuna salad with diced capsicum, cucumber ribbon and grated cheese on wholemeal 'Lovingly Artisan' bakery bloomer	£10.00

For some, the best bit...

Sticky Toffee Pudding Butterscotch sauce, vanilla ice-cream	£7.00
All English Cheese Selection Somerset Brie, Long Clawson Blue Stilton, Quickies Cheddar, Barbers 1883 Cheddar and in-house smoked extra mature. Served with biscuits, grapes & chutney	for one £7.50 for two £12.00

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
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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