

Dinner Menu



While you decide...

'Lovingly Artisan' Bakery Bread & Olive Sharing Board	£6.90
Assorted 'Lovingly Artisan' bakery bread with smoked butter, extra virgin olive oil, aged balsamic vinegar and mixed Kalamata olives. (Plenty for 2 or more to share)	
Hot-Smoked Pigs in Blankets	£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
Homemade, golden fried mix of root vegetables, sweet potatoes, beetroot and lotus root, lightly salted	
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 bucket of deep fried vegetable crisps	

To begin...

From our Smokehouse

Our Own House-Cured & Smoked Loch Duart Salmon	£8.50
Gem leaves, pomegranate seeds, dill and smoked salmon pâté, lemon, tzatziki dressing and thinly sliced, toasted Nash bagel	
Deli Board	For One £9.75 To Share £13.75
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	
Wild Boar Scotch Egg	£7.00
Hard-boiled egg wrapped in smoked wild boar and apple sausage meat, deep-fried and served with our secret recipe brown sauce	
Pheasant Breast	£9.00
Stuffed with wild boar & damson, wrapped in bacon and served with pickled wild mushrooms and toasted sourdough bread	

From the Kitchen

Soup of the Day	£4.50
Served with 'Lovingly Artisan' bakery bread and salted butter	
Warm Morecambe Bay Brown Shrimps	£7.50
With spicy garlic butter served on a toasted English muffin with mixed micro herbs	
Deep-Fried Cumbrian White Crab Meat Cannelloni	£9.00
Served with homemade pineapple salsa and lemon	

Salads...

	Small...	Large...
Flemish Salad	£7.50	£12.50
Chicory leaves, celery sticks, watercress salad, clementine segments and dried cranberries with raspberry dressing and blue cheese crostini		
The Wild Boar Winter Salad	£7.50	£12.50
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		

To follow...

From the Grill

Working closely with our butchers to ensure we serve the very best possible steak, our beef is hung and salt-aged for a minimum 28 days in a purpose-built Himalayan Salt Chamber to produce a tender, dark meat that is unique, succulent and flavoursome.

With the exception of our Smoked Steaks we will happily serve any steaks in larger sizes upon request.

House Smoked Steaks

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

8oz Smoked Wild Boar Haunch Steak	£24.00
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 £25.00
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 Pork Chop	£22.00
Rare breed pork "The Oxford Sandy and Black" is noted for its excellent flavour and high quality. Grilled with skin on	
Chateaubriand 16oz for 2 people	£55.00
A double fillet steak carved at your table with béarnaise sauce	
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, garlic, chillies and fresh herbs	
24oz In-House Smoked Tomahawk	£37.00
Our signature steak, dry aged for a minimum of 28 days and boasting an exceptionally rich and mature flavour, further enhanced by light cold smoking in our very own Wild Boar Smokehouse	

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"> • Sweet potato wedges • Mashed potato • Triple-cooked steak chips • Deep-fried onion rings 	<ul style="list-style-type: none"> • Sticky red cabbage • Buttered fine green beans • Cauliflower cheese • Tossed mixed salad & coleslaw 	£3.00
Why Not Add a Sauce or Butter?		£2.00
<ul style="list-style-type: none"> • Chef's real gravy • Blue cheese • Béarnaise 	<ul style="list-style-type: none"> • Garlic butter • Peppercorn 	

Mains served complete

Hot-Smoked Salmon "en papillote"	£18.00
In-house smoked salmon steak baked in parchment paper with ginger infused pak choi, lemon and sage potatoes	
Deep-Fried Cod	£16.00
Battered in our very own Mad Pig Ale, with triple cooked chips, mushy peas and homemade tartare sauce	
Roast Rabbit Leg	£18.00
Succulent whole haunch served with prune sauce, tender stem broccoli and fried potato gnocchi	
Lamb Shank	£19.00
Everyone's favourite! Slow-braised until falling of the bone. Served with chef's own gravy, mashed potato, sautéed fine green beans and mint hollandaise	
Stuffed Baked Bell Pepper	£14.00
Filled with sautéed wild mushroom and rice, served with a homemade tomato sauce and crispy polenta	
Giant Couscous	£14.00
Mixed with beetroot, butternut squash, fava beans, chestnut and truffle oil, topped with rocket salad and garnished with Parmesan crouton	

For some, the best bit...

Deep Fried Ice Cream!	£7.50
Hazelnut & almond ice cream with clementine compote and almond milk, served flaming with brandy	
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	
Honeycomb Budino	£6.50
A rich, creamy caramel-flavoured pudding, served with homemade short bread	
Profiterole Tower	£6.50
Mini profiteroles filled with orange cream built around an eggnog core and served with hot chocolate ganache	
Sachertorte	£6.50
"Probably the most famous cake in the world" ... Chocolate cake layered with apricot jam and garnished with whipped cream	
All English Cheese Selection	for one £7.50 for two £12.00
Somerset Brie, Long Clawson Blue Stilton, Quickies 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	