

## 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

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

Italy

### Sauvignon Blanc – Tonada- Central Valley

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

Chile

### Chenin Blanc – Drakensberg – Franschoek

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

South Africa

### Chardonnay/ Semillon – Red Cliffs – Victoria

This Chardonnay Semillon has hints of peach and citrus.

Australia

175ml glass - £5.00

250ml glass - £7.00

### Sauvignon Blanc – Kuki – Marlborough

An explosive array of passion fruit and gooseberry aromas

New Zealand

175ml glass - £7.50

250ml glass - £9.95

## Red Wines by the glass...

### Tempranillo – Rioja Vega

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

Spain

### Merlot – Tonada – Central Valley

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

Chile

### Malbec – Pampas – Mendoza

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

Argentina

### Shiraz/ Cabernet – Red Cliffs – Victoria

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

Australia

175ml glass - £5.00

250ml glass - £7.00

### Crianza – Cune – Rioja

An intense and rich finish with flavours of vanilla and plums

Spain

175ml glass - £7.50

250ml glass - £9.95

## Rose Wine by the glass...

### Route 66 Boulevard Blush – California

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

USA

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.

## Smoking Courses...

As the only restaurant in the Lake District with its own smokehouse, The Wild Boar is delighted to work with smoking experts Smoky Jo's to provide a one day smoking course, where guests will learn how to hot and cold smoke a range of different foods such as chicken, salmon, sausage and cheese using the Inn's own purpose-built smokehouse.

The Smoky Jo's team will show you just what tremendous results can be achieved at home on a stove, converted bbq, wardrobe or even a filing cabinet!

## Smoking Course Dates...

Saturday 18th November 2017

Tuesday 5th December 2017

Course runs from 10.00am - 3.30pm.

Cost £159 includes lunch, (stays available at a reduced rate).

## 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 up to 20 people. For a special occasion or large family gathering. Individual new area here at The Wild Boar for 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...

|  |                                      |
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| <b>Hot-Smoked Pigs in Blankets</b><br>Served hot, with English mustard mayo  | £3.75                                |
| <b>Homemade Pork Crackling</b><br>Served hot with homemade Bramley apple sauce. Perfect with a pint or 2 of Mad Pig Ale!   | £3.75                                |
| <b>Bucket of Deep Fried Vegetable Crisps</b>   | £3.50                                |
| <b>Our Own House-Cured &amp; Smoked Loch Duart Salmon</b><br>Endive leaves, dill and roast fennel pâté, burned lemon and toasted five grain rye baguette, drizzled with honey and wholegrain mustard dressing  | £8.50                                |
| <b>Deli Board</b><br>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 | <b>For One £9.75 To Share £13.75</b> |
| <b>Soup of the Day</b><br>Served with 'Lovingly Artisan' bakery bread and salted butter  | £4.50                                |
| <b>Deep-fried Calamari</b><br>Marinated in milk and spices, golden fried and served with lime aioli  | £6.00                                |

### Salad...

|  | Small... | Large... |
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| <b>Summer Chickpea Salad</b><br>With feta cheese, chillies, tomato, sultanas and fresh coriander with limequat dressing, served in baked tortilla bowl | £7.50    | £12.50   |

### To follow...

#### From the Grill

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| <b>Smoked Wild Boar Loin on the bone (10oz)</b><br>Lightly cold-smoked in our own smokehouse, before grilling. Our signature dish and completely unique to The Wild Boar             | £26.00 |
| <b>Rib Eye Steak (10oz)</b><br>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 | £25.00 |
| <b>Chicken Breast</b><br>"A zesty Cumbrian bird" marinated in olive oil, lemon, ginger, garlic, chillies 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

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| <b>Side orders</b><br>Tossed mixed salad and coleslaw<br>Triple-cooked fries<br>Deep-fried onion rings | £3.00 |
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| <b>Sauce or butter</b><br>Garlic butter<br>Béarnaise sauce<br>Peppercorn sauce<br>Smoked damson "steak sauce" | £2.00 |
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### Our Burger Board

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| <b>Beef Burger (8oz)</b><br>100% British Sirloin beef, using beef that has been hung for a minimum of 28 days.                      | £15.00 |
| <b>Pork, Stilton and Mango Burger (8oz)</b><br>100% British pork, Long Clawson Blue Stilton, diced mango, French mustard and garlic | £15.00 |
| <b>Duck and Chilli Jam Burger (8oz)</b><br>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

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| <b>Deep-fried Fish &amp; Chips</b><br>Battered in our very own Mad Pig Ale beer, with triple-cooked fries, mushy peas and homemade tartare sauce | £16.00 |
| <b>Pan-fried Tuna Steak</b><br>Cooked medium, on a bed of sautéed ginger flavoured Pak Choi with rice and sesame seed croquette                  | £17.00 |
| <b>Stuffed Yorkshire Pudding</b><br>Filled with strips of sautéed Hereford beef and onion, creamy mashed potato and gravy                        | £15.00 |
| <b>John Stott's Wonderful Pheasant, Honey &amp; Mustard Sausage</b><br>Mashed potato, red onion marmalade and chef's real gravy                  | £16.00 |
| <b>BBQ Pork Ribs</b><br>Full rack of slow-braised short pork ribs smothered in BBQ sauce, served with chips and buttered sweet corn              | £17.00 |

### Vegetarian Option

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| <b>"Yam Fritters"</b><br>Sweet potato, shallot, garlic and fresh herbs, breaded and fried. Served on bed of green beans with tomato and mango salsa | £15.00 |
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### Our Speciality

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| <b>Beef Goulash</b><br>Diced, slow cooked beef "stew" cooked to a traditional Czech recipe with onion, garlic, paprika and marjoram. Served in a bread bowl with pickles, freshly ground horseradish and pint of world famous Czech "Pilsner Urquell" Lager | £17.50 |
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### Sandwich Board

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

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| <b>Cold</b>   |        |
| <b>Mature ELD Cheddar</b><br>On a white or wholemeal 'Lovingly Artisan' bakery bloomer with grape chutney   | £6.00  |
| <b>Royal Greenland Prawns</b><br>On a white or wholemeal 'Lovingly Artisan' bakery bloomer with Marie Rose sauce  | £6.95  |
| <b>Hot</b>  |        |
| <b>Wild Boar Reuben</b><br>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 |
| <b>Tuna Melt</b><br>Grilled tuna salad with diced capsicum, cucumber ribbon and grated cheese on wholemeal 'Lovingly Artisan' bakery bloomer                                    | £10.00 |

### For some, the best bit...

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| <b>Sticky Toffee Pudding</b><br>Butterscotch sauce, vanilla ice-cream  | £7.00                               |
| <b>All English Cheese Selection</b><br>Somerset Brie, Long Clawson Blue Stilton, Quickies Cheddar, Barbers 1883 Cheddar and in-house smoked extra mature. Served with biscuits, grapes & chutney | <b>for one £7.50 for two £12.00</b> |
| <b>Selection of Handmade Ice Cream Co. Ice Creams</b><br>Vanilla seed, strawberry, or chocolate chip ice cream, wafers, whipped cream, jelly beans, strawberry & chocolate sauce                 |                                     |
| <b>1 Scoop £3.50, 2 Scoops £4.50, 3 Scoops £5.50</b>   |                                     |