

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
Endive leaves, dill and roast fennel pâté, burned lemon and toasted five grain rye baguette, drizzled with honey and wholegrain mustard dressing	
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	

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 in vol-au-vent with mixed green leaves	
Our Unique Wild Boar Seafood Melange	£13.50
Mix of poached king prawns, tuna, squid, scallop and mussel meat, chilled and marinated in three citrus vinaigrette, served on a bed of iceberg lettuce with garlic ciabatta croutons	

Salads...

	Small...	Large...
The Wild Boar Summer Salad	£7.50	£12.50
Chickpea, feta cheese, chillies, tomato, sultanas and fresh coriander with limequat dressing, served in a baked tortilla bowl		
Avocado, Beetroot and Rocket Salad	£7.50	£12.50
Chopped hazelnuts, dried cranberries and Dijon mustard dressing. Topped with goats cheese crostini		

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 £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 Wild Boar Loin on the Bone	£25.00
Similar texture to pork, slightly darker meat with a mild game flavour	
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	

The Ultimate Wild Boar Mixed Grill (Minimum 2 People)	£78.00
Herefordshire beef fillet and sirloin, The "Oxford Sandy and Black" pork chop and gammon, Herdwick lamb chop, wild boar fillet, pigeon breast, Bury black pudding, pineapple and fried egg	

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• Cauliflower cheese	<ul style="list-style-type: none">• Buttered green beans• Crushed baby potatoes, parsley & butter• Triple-cooked steak chips• Sweet potato wedges• Wilted spinach with nutmeg• Sticky red cabbage	£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

Pan-fried Tuna Steak	£18.00
Cooked medium, on a bed of sautéed ginger flavoured Pak Choi with rice and sesame seed croquette	
Deep-fried Fish & Chips	£16.00
Battered in our very own Mad Pig Ale, with triple-cooked thick-cut chips, mushy peas and homemade tartare sauce	
Sautéed Pigeon Breast	£18.00
On a bed of beetroot, fava bean and okra medley, with fried potato gnocchi and port wine reduction	
Pan-seared Scallop	£25.00
Crispy smoked pancetta, butternut squash & sweet potato purée, apple match sticks and cider sauce	
John Stott's Wonderful Pheasant, Honey & Mustard Sausage	£16.00
Mashed potato, red onion marmalade and chef's real gravy	
Lamb Henry à la "Harghita"	£19.00
Slow-braised, until falling off the bone, in a chunky tomato based sauce, served with mash potato, mint Hollandaise and green beans	
"Yam Fritters"	£15.00
Sweet potato, shallot, garlic and fresh herbs, breaded and fried. Served on bed of green beans with tomato and mango salsa	
Okra & Chickpea Tagine	£15.00
Moroccan-style vegetable stew with garlic, onion, bell peppers and fresh herbs on a bed of steamed bulgur wheat, topped with crème fraîche and served with flat bread	

For some, the best bit...

Crêpe Catherine	£7.50
Our take on a French classic. Pancake filled with sliced peach, Madagascan vanilla ice cream and walnut croquant. 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	
Pina Colada Panna Cotta	£6.50
Coconut flavoured light cream with caramelised pineapple compote and toasted coconut	
Tulip Demitasse	£6.50
Banana cream in a chocolate cup with fresh kiwi, mango and mandarin coulis	
Fresh Strawberries	£6.50
Served with pink peppercorn and a vanilla cream, drizzled with a 10 year aged balsamic syrup	
Passion Fruit and Meringue Parfait	£6.50
Topped with Passoa cream, garnished with brandy snap twirl and passion fruit pearls	
Chocolate Delice	£6.50
Silky smooth chocolate cake on biscuit base with hazelnut truffle and 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.