

## Sparkling by the glass...

### Prosecco Il Fresco – Villa Sandi

An intensely fruity aroma with hint of ripe golden apple and a flowery note reminiscent of acacia flowers.

125ml glass - £5.00

## Champagne by the glass...

### Laurent-Perrier La Cuvee N.V

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

### Chardonnay – Rook's Lane – Victoria

Pale straw yellow. Ripe Chardonnay fruit characters of pear and custard apple.

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...

### Pinot Noir – Baron Philippe de Rothschild – Pays d'Oc

Full of fruit, dominated by black cherry mingled with refined and delicate violet scents

S.France

### Tempranillo – Rioja Vega

Full of fruit, dominated by black cherry mingled with refined and delicate violet scents

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 tannins with a subtle hint of underlying oak

Argentina

### Shiraz – Rook's Lane

The nose is all ripe berries, black cherries, vanilla and spice, the sweet fruits flavours rich and juicy, with blueberry and cherry characters and a deft touch of oak

Australia

175ml glass - £5.00

250ml glass - £7.00

### Malbec – Gouguenheim – Mendoza

Aromas of plum and mulberry with a rounded finish

Argentina

175ml glass - £7.50

250ml glass - £9.95

## Rosé Wine by the glass...

### Route 66 Boulevard Blush Zinfandel – 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.

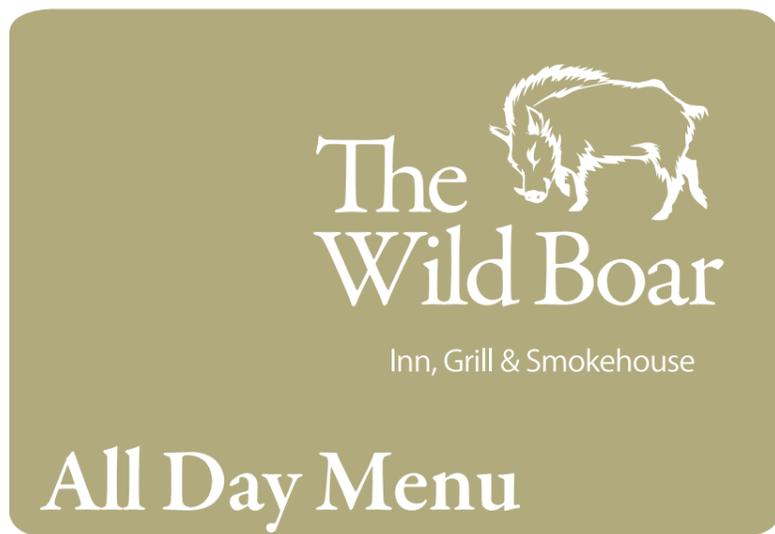
## Micro Brewery...

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.



## To begin...

- Hot-Smoked Pigs in Blankets (GF)** £3.75  
Served hot, with English mustard mayo.
- Homemade Pork Crackling (GF)** £3.75  
Served hot with homemade bramley apple sauce.  
Perfect with a pint or two of Mad Pig Ale!
- Bucket of Deep Fried Vegetable Crisps (GF) (V)** £3.50
- Soup of the Day** £4.50  
Served with 'Lovingly Artisan' bakery bread and salted butter.

## Wild Boar Sharing Boards..

- Deli Board** To Share £14.95  
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.
- Hand Sliced Prosciutto Board** To Share £14.95  
Served with roasted honey and thyme peach, rocket, parmesan and white truffle oil.
- Burrata Board (V)** To Share £12.95  
Burrata mozzarella cheese, garden peas, broad beans, asparagus, mint, parsley and lemon.

Please note all Wild Boar Sharing Boards can be served gluten free.

## To follow... From the Grill

- Charred 28 Day Himalayan Salt-Aged Sirloin Steak (6oz) (GF)** £15.95  
Served with triple cooked chips, peppercorn sauce and watercress.
- Steak Burger (8oz)** £15.00  
100% British Sirloin beef, hung for a minimum of 28 days.  
With smoked cheese, bacon, leaves, tomato, onion and gherkin.  
Accompanied by coleslaw, homemade tomato relish and triple cooked steak chips.
- Deep-Fried Cod** £16.00  
Battered in our very own Mad Pig Ale beer, with triple cooked fries, mushy peas and homemade tartare sauce.
- Please note this dish can be served gluten free.
- Rocket Salad (GF) (V)** £9.95  
Rocket, baby balsamic onion, Bocconcini mozzarella, sun-dried tomato and Parmesan.

## Wild Boar Ciabatta

All ciabattas are served with garden salad and Kettle crisps

- Chargrilled Chicken** £8.50  
Crispy pancetta, sun-blushed tomato and basil mayo
- In-House Smoked Savoury Cheese (V)** £7.95  
Red pepper, red onion, Dijon mustard and watercress
- In-House Smoked Loch Duart Salmon** £8.50  
Salmon and dill mousseline, crunchy cucumber ribbons and horseradish

Please note all Wild Boar Ciabattas can be served gluten free.

## To finish...

- Sticky Toffee Pudding** £7.00  
Butterscotch sauce, vanilla ice-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 & 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

## Tea and Coffee...

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

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

Decaffeinated options are also available

## Why not try our delicious Afternoon Tea

With a variety of comfy seating and crackling open fires, The Wild Boar offers the perfect setting for an alternative afternoon tea, inclusive of a glass of Prosecco or The Wild Boar Beer Bat.

Please ask for further information

Before ordering please speak to our staff if you have a food intolerance or allergy.

GF - gluten free V - vegetarian