

# Dinner Menu



## While you decide...

<b>Marinated Mixed Olives &amp; Feta Cheese (gf/v)</b>	<b>£5.00</b>
<b>In-House Smoked Peanuts (gf/v)</b>	<b>£2.50</b>
<b>Lebanese Hummus &amp; Flat Bread (v)</b> (plenty for 2 to share)	<b>£7.00</b>
<b>Hot-Smoked Pigs in Blankets</b> Served hot, with English mustard mayo	<b>£3.75</b>
<b>Homemade Pork Crackling (gf)</b> Served hot with homemade Bramley apple sauce. Perfect with a pint or 2 of Mad Pig Ale!	<b>£3.75</b>

## To begin...

<b>Freshly made Soup of the Day</b> Served with 'Lovingly Artisan' bakery bread and salted butter	<b>£5.00</b>
<b>Baked Camembert with Truffle &amp; Rosemary (v)</b> Enough for 2 and served with toasted focaccia	<b>£13.00</b>
<b>Chipotle &amp; Maple Hot Chicken Wings</b> Sourdough bread and corn bread	<b>£7.50</b>
<b>Charred Heirloom Tomato, Shallot &amp; Goat Curd Salad (gf*)</b> Rye cracker and basil	<b>£8.25</b>
<b>The Wild Boar Smokehouse Pork Ribs (gf)</b> Our special recipe BBQ sauce and corn bread	<b>£9.25</b>
<b>In-House Smoked Treacle Cured Salmon (gf*)</b> Scandi potato salad and toasted rye bread	<b>£9.00</b>
<b>Smoked Aubergine, Pine Nuts &amp; Wild Rocket (gf/v)</b> Tahini sauce and halloumi chips	<b>£8.50</b>
<b>Wild Boar &amp; Damson Scotch Egg</b> Piccalilli	<b>£8.50</b>
<b>King Scallops &amp; Spiced Pig Cheek (gf)</b> Peanut, lime and radish	<b>£12.50</b>

## To follow from the grill...

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

<b>House-Smoked Fillet (gf)</b> The most tender cut of meat with very little or no fat and lightly smoked in our Wild Boar Smokehouse. We would recommend that this should be served from blue through to medium, not really suitable to be cooked well done	<b>10oz £36.00,</b>	<b>8oz £29.50</b>
<b>Fillet Steak (gf)</b> 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	<b>10oz £35.00,</b>	<b>8oz £28.50</b>
<b>14oz Porterhouse Steak (gf)</b> A generous amount of sirloin on the bone. Best served medium to medium-rare	<b>£34.00</b>	
<b>10oz Hanger Steak (gf)</b> Also known as a 'Butcher's Steak' and prized for its great depth of flavour (butchers would often keep this for themselves rather than sell it). Presented pre-sliced and best served medium	<b>£22.50</b>	
<b>Duo of Fillets (gf)</b> Two 4oz fillet steaks - one plain and one smoked	<b>£29.00</b>	

All our steaks are garnished with a flat mushroom, chargrilled shallot, slow roasted tomato and served with your choice of one side dish.

## To share from the grill...

<b>35oz Tomahawk Steak</b> An on-the-bone rib steak for 2!	<b>£70.00</b>
<b>20oz Chateaubriand</b> A double fillet steak carved at your table	<b>£78.00</b>

Our sharing grills are served complete with triple cooked chips, hog mac 'n' cheese, sprouting broccoli and bone marrow gravy.

## More from the grill...

<b>Coffee-Rubbed Beef Short Rib</b> Cured, 24-hour smoked and glazed with molasses	<b>£19.00</b>
<b>Rack of Cumbrian Fell-Bred Lamb (gf)</b> Anchovies and hollandaise sauce	<b>£25.00</b>
<b>14oz Pork Tomahawk (gf)</b> Pimento butter and vine roasted grapes	<b>£18.00</b>
<b>Spatchcock Poussin (gf)</b> Ras el hanout, pomegranate, molasses and burnt lemon	<b>£19.00</b>
<b>Monkfish Skewer (gf)</b> Yoghurt tahini, burnt lemon and zaatar	<b>£20.00</b>

All our grill dishes are served with your choice of one side dish.

## Side orders...

	<b>£3.50</b>
<ul style="list-style-type: none"><li>• Triple cooked hand cut chips (gf/ve)</li><li>• Hog mac 'n' cheese</li><li>• Truffle mac 'n' cheese (v)</li><li>• Spring slaw (gf/v)</li><li>• The Wild Boar Smokehouse baked beans (gf/ve)</li><li>• Sprouting broccoli with chilli anchovies (gf)</li><li>• Buttered mash (gf/v)</li><li>• Charred corn on the cob with pimento butter (gf/v)</li><li>• Crook blue caesar (gf*/v)</li><li>• Chargrilled courgettes and Sykes fell sheep cheese (gf/v)</li><li>• Sweet potato fries (gf/ve)</li></ul>	

## Why not add a sauce?

<ul style="list-style-type: none"><li>• Bone marrow gravy (gf)</li><li>• Béarnaise sauce (gf/v)</li><li>• Peppercorn sauce (gf)</li><li>• The Wild Boar BBQ sauce (gf)</li><li>• Crook blue cheese sauce (gf)</li></ul>	<b>£3.00</b>
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## Mains served complete...

<b>The Wild Boar Burger</b> 8oz beef burger, pulled pork, Monterey Jack cheese and triple cooked chips	<b>£16.50</b>
<b>Mad Pig Ale Battered Haddock (gf*)</b> Mushy peas, triple cooked hand cut chips, tartar sauce	<b>£16.00</b>
<b>Cauliflower Tikka &amp; Cashew Nut, Butter Korma (gf/ve)</b> Pilau rice	<b>£15.00</b>
<b>Roasted Vegetable &amp; Quinoa Burger (v)</b> Halloumi, smashed avocado, chipotle ketchup and triple cooked chips	<b>£14.50</b>
<b>Catch of the Day</b> Freshly landed fish - please ask for today's special	
<b>Fresh from the Shoot</b> Locally sourced game - please ask for today's special	

## Who ate all the pies?

<b>Beef Cheek &amp; Stout Pie</b> Seasonal greens, mashed potato and bone marrow gravy	<b>£16.00</b>
<b>Rabbit &amp; Crayfish Pie</b> Seasonal greens, mashed potato and red onion gravy	<b>£16.00</b>
<b>Celeriac, Leek, Lancashire Cheese &amp; Thyme Pie (v)</b> Seasonal greens, mashed potato and red onion gravy	<b>£15.50</b>

(v) - vegetarian (ve) - vegan (other menu items may be vegan adaptable) (gf) - gluten free (gf\*) - gluten free adaptable

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.