

Summer Dinner Menu



While You Decide...

Marinated Mixed Olives & Feta Cheese (gf, v)	£5.00
In-House Smoked Peanuts (gf, v)	£2.50
Lebanese Hummus & Flat Bread (v) (plenty for 2 to share)	£7.00
Smoked Pigs in Blankets Mustard mayonnaise	£3.95
Homemade Pork Crackling Served hot with homemade Bramley apple sauce. Perfect with a pint or 2 of Mad Pig Ale! (gf)	£3.75

To Begin...

Freshly Made Soup of the Day Served with 'Lovingly Artisan' bakery bread and salted butter (gf*)	£6.00
Potato Gnocchi with spring vegetables, truffle & goat curd (v)	£6.00
Wild Boar and Damson Scotch Egg Piccalilli	£9.00
Treacle Cured Smoked Salmon Smoked in our Smokehouse using whisky barrel woodchips, served with cucumber, borage and buttermilk with dark rye bread (gf*)	£9.50
Smoked Crispy Lamb Belly with chimichurri, pistachio, yoghurt & asparagus (gf)	£9.50
King Prawn & Baby Squid Tempura with yuzu, ginger ponzu radish & spring onions (gf)	£13.00
Roasted Baby Carrots Salad with feta cheese, pine nuts & mint (ve*)	£7.50

Mains...

Spiced Buttermilk Chicken Breast with Lebanese red slaw, sweet potato fries and black garlic ketchup (gf)	£19.00
Fish n' Chips Haddock fillet battered in our very own Mad Pig Ale, with triple cooked fries, mushy peas and homemade tartare sauce (gf*)	£17.00
Szechuan Pepper and Chilli Smoked Pork Ribs. Soy and honey glaze, carrot and ginger salad and sweet potato fries	£19.00
Sweet Potato Massaman Curry With Sticky Coconut Rice Flavoured with tamarind and lemon grass finished with crispy shallots and coriander (ve)	£17.00

Here at The Wild Boar, we work very closely with all of our suppliers and local farmers to produce and deliver food made out of fresh produce daily. Please ask a member of our team about our daily specials.

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

Wild Boar Salads...

Roast Baby Carrots & Quinoa with feta mint & pine nuts (ve)	£15.00
Five Spice Duck & Sprouting Broccoli Salad with sesame & chilli (gf)	£16.00

To Follow From The Grill...

8oz Fillet/Smoked Fillet Locally sourced, matured and hung for a minimum of 28 days to allow its deep flavour to develop, our signature steak is then enhanced with a secret blend and subtle blend of spices before being smoked in the Wild Boar Smokehouse over whisky and oak wood (gf)	£32.00/£33.00
10oz Rib-Eye/ Smoked Rib-Eye Considered one of the tastiest and most elegantly flavoured of steaks with a rich marbling of fat giving added flavour and succulence. Best served medium rare to medium (gf)	£28.00/£29.00
14oz Porterhouse Dry aged sirloin of beef served on the bone for maximum flavour (gf)	£36.00
8oz Flat Iron (gf)	£18.00
32oz Tomahawk Beef tomahawk, served with rosemary and parmesan chips, classic Caesar, broccoli & anchovies with your choice of sauces (gf)	£80.00
Grilled Organic Free Range Chicken with zaatar, sumac & burnt lemon	£17.00
Grilled Whole Sea Bass with pineapple Pico de Gallo	£19.50

Add half a grilled lobster to any of your steaks... £ Market Price

All our grill dishes are served with triple cooked chips, slow cooked tomato, charred shallot and flat mushroom.

Burgers...

The Wild Boar Burger 8oz homemade prime beef patty, Cumbrian pancetta, Oglesfield cheese and chipotle burger sauce. Finished with lettuce, tomato, dill pickles and onion rings (gf*)	£19.50
The Asian Burger Quinoa, beetroot and edamame burger, pickled carrot and ginger salad, crisp lettuce and onion rings (gf*)	£16.00
The Herdwick Burger 8oz homemade local lamb patty flavoured with cumin and mint. Finished with tzatziki, gem lettuce and pickled red onion (gf*)	£17.00

All our burgers are served with either triple cooked chips or sweet potato fries.

Sauces £3.50	Sides £3.95	
Peppercorn	Chips	Super food salad
Bone marrow gravy	Rosemary & parmesan chips	Classic Caesar salad
Mole	Sweet potato fries	Broccoli
Chimichurri	Jersey Royal's with mint pesto	Chilli & anchovies