



# Wild Boar Estate

Lunch Menu



# Wild Boar Estate

## Lunch Menu

2 courses ~ £28    3 courses ~ £35

### To start...

**Chefs Seasonal Soup** <sup>gf\*, v</sup>  
artisan bread and butter

**Wild Boar and Apple Scotch Egg**  
homemade piccalilli

**Salt Baked Beetroot** <sup>v, ve\*, n</sup>  
fermented barley, quince and goat curd

**Potted Smoked Mackerel Pâté**  
warm butter crumpets

### To follow...

**Mad Pig Ale Battered Haddock** <sup>gf\*</sup>  
triple cooked chips, mushy peas and tartar sauce

**Beef and our Coffee Stout Pie**  
mash potato, seasonal greens and gravy

**Sweet Cure Bacon Cutlet** <sup>gf\*</sup>  
duck egg, grilled pineapple and triple cooked chips

**Bombay Potato and Spinach Pie** <sup>v, ve\*</sup>  
triple cooked chips and seasonal greens

**Grilled Lakeland Lamb Chops** <sup>gf\*</sup>  
rosemary and red wine gravy, champ potatoes and buttered kale

### To finish...

**Sticky Toffee Pudding** <sup>v, ve\*, gf\*</sup>  
caramel sauce and vanilla ice cream

**Spiced Apple and Sultana Crumble** <sup>v, n</sup>  
proper custard

**Selection of Ice Creams and Sorbets** <sup>v, ve\*, n, g</sup>

**Warm Chocolate and Beetroot Cake** <sup>v</sup>  
Mad Pig stout ice cream

## Sandwiches

Served on malted wheat or white bloomer with root vegetable crisps and seasonal slaw.

**Smoked Chicken** <sup>gf\*, n</sup> 10  
avocado, tarragon mayonnaise and wild rocket

**Estate Smoked Salmon** <sup>gf\*, n</sup> 12  
lemon and herb cream cheese, capers and cucumber

**Roast Ham** <sup>gf\*, n</sup> 9.5  
plum tomato and wholegrain mustard

**Lancashire Cheese** <sup>gf\*, n</sup> 9.5  
apple and damson chutney and crispy gem lettuce

**Add Triple Cooked Chips** 3.5

## Upcoming Wild Events

Take a look at our upcoming Wild Events here at the Wild Boar Estate by scanning the QR Code >>>>



Follow us on social  

@wildboarestate #wildboarestate

(n) - contains nuts (v) - vegetarian (gf) - gluten free (gf\*) - gluten free adaptable (ve) - vegan (df) - dairy free

Prices are inclusive of VAT charged at the current rate. Despite efforts to prevent cross-contamination of allergens, we do use nuts, peanuts, gluten and other allergens in our kitchens and bars; therefore, any of our dishes and beverages could contain traces of these allergens. If you have any food allergies or intolerances, please inform a member of our staff. Many of our dishes can be adapted to cater for a variety of dietary requirements. To the best of our knowledge, all ingredients are GM free. We will add an optional 10% service charge onto your bill and all of this will be shared equally amongst our hard-working team. If you'd like to opt-out, just let us know.