



Wild Boar Estate

Dinner Menu



Wild Boar Estate

While you wait...

Warm Pork Scratchings with Apple Sauce gf 5.5

Homemade Porridge
and Estate Honey Sourdough v
whipped smoked butter

To start...

White Onion, Thyme
and Vintage Cheddar Soup gf*, v
parmesan and caramelised onion brioche

Longhorn Beef Short Rib Croquettes gf*
Jerusalem artichoke and pickled shallot

Traditional Morecambe Bay Potted Shrimp gf*
warm buttered crumpets

Our Signature Treacle Cured Smoked Salmon gf*
smoked over whiskey barrel wood chips, with caper and dill
potato salad and treacle bread

Wild Boar and Apple Scotch Egg
homemade piccalilli

Salt Baked Beetroot v, ve*, n
fermented barley, quince, goat curd and smoked beetroot reduction

Scottish Scallops n
homemade black pudding, apple, celeriac and hazelnuts

To follow...

Cartmel Fell Venison 30
smoked haunch, venison faggot, fondant potato, buttered kale
and a whiskey sauce

Cumbrian Lamb Shank gf 29
braised with golden raisins and port wine served with creamed
potato and glazed carrots

Whole West Coast Plaice gf 26
grilled with pink peppercorn and citrus butter served with dressed
watercress and triple cooked chips

Whiskey Barrel Smoked Chalk Stream Trout gf 25
crayfish thermidor sauce with sautéed spinach and triple cooked chips

Dry Aged Beef Cheek 27
braised in stout with caramelised onions, stilton cobbler
and creamed potato

Herb Roasted Guinea Fowl gf 22
homemade white pudding, smoked bacon lardons, silver skin onion
and mushrooms in a chicken jus with mashed potato

Bombay Potato and Spinach Pie v, ve 22
triple cooked chips and seasonal greens

To share...

Our Signature Longhorn Beef Pie with Oysters 45 2 people
and Wild Boar Coffee Stout 85 4 people

beef short ribs and oxtail braised with our stout and bone marrow in a shortcrust
pastry case served with crispy oysters, mash potato, triple cooked chips, seasonal
greens and gravy. Recommended with our Crookweiser Lager - 5.75

Whole Roast Salt Aged Duck gf* 66
quince sauce, glazed carrots, dauphinoise potato, duck fat
roast potato and giblet gravy

7.5 Dry Aged Beef Tomahawk gf*, n 100
cauliflower cheese, triple cooked chips, pear, walnut and stilton
salad and a choice of sauces

From the char-grill... In-House Smoked Unsmoked

Dry Aged 10oz Ribeye 40 38

Dry Aged 10oz Sirloin 37 35

8oz Prime Beef Fillet 44 42

All served with triple cooked chips, dressed watercress
and a choice of sauce.

7.5 English Lakes Longhorn Beef Burger gf* 25
16.5 double stack longhorn beef patties, Cumbrian pancetta, Oglesfield cheese,
Mad Pig beer onions, black garlic and truffle mayonnaise in a brioche bun with
truffle and parmesan chips. Recommended with our Crookweiser Lager - 5.75

Sides

Roast Winter Squash with Hazelnuts, Sage,
Brown Butter and Goat Curd gf, v, n 4.5

Glazed Beef Fat Carrots gf 4.5

Cauliflower Cheese with Barbers Vintage Cheddar gf, v 5.5

Pear, Walnut and Stilton Salad gf, v, n 5.5

Savoy Cabbage with Smoked Bacon and Caraway gf 4.5

Truffle and Parmesan Chips gf 5.5

Dauphinoise Potato gf, v 5.5

Our Signature Sauces ~ 4.5 each

Peppercorn and Brandy gf*

Bearnaise

Classic Diane

We create dishes using fresh produce incorporating the
flavours from the onsite Smokehouse.

(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.