

THE WILD BOAR

RESTAURANT & LOUNGE

SUNDAY MENU

Classic dishes, made with care

STARTERS

- Crispy Breaded Camembert (D, G, N) £8.95**
Spiced Apple & Cranberry Chutney ~ Toasted Hazelnut & Rocket Salad
- Wild Mushroom & Chestnut Arancini (D, G, V) £8.25**
Truffle Aioli ~ Crispy Sage ~ Parmesan
- Greenland Prawn Cocktail (D, E, G, SF, GFR) £9.25**
Giant Crevette ~ Marie Rose Sauce ~ Brown Bloomer & Butter
Add Smoked Salmon £4.95
- *Baked Creamy Garlic Mushrooms (D, G, V) £7.95**
Spinach & Goats Cheese ~ Toasted Focaccia & Aged Balsamic
In support of Mac's memory movement
- Chef's Soup of the Day (D, G, V, GFR) £6.95**
Roll & Butter
- Crispy Battered Chicken Strips (G) £7.95**
Garlic, Ginger & Chilli Sauce ~ Asian Vegetable & Edamame Slaw
- Chef's Chicken Liver & Brandy Parfait (D, G, GFR) £7.95**
Toasted Sourdough ~ Roasted Plum Chutney ~ Clarified Butter

ROASTS

- Traditional Locally Reared Roasted Joints served with Homemade Yorkshire Pudding, Homemade Creamy Mash, Seasoned Roasted Potatoes, Stuffing, Fresh Market Vegetables and a side of Cauliflower Cheese
- 21 day Matured Sirloin of Beef £21.95**
- Rosemary & Garlic Roasted Leg of Lamb £18.95**
- Breast of Turkey £17.25**
- Ask About Our Weekly Roast £16.95**
- All 4 Meats £24.95**
- Quorn Fillet with Vegetarian Gravy £15.95**

Allergen Key

- | | |
|------------------------------|------------------------|
| (D) Dairy | (N) Nuts |
| (E) Egg | (Se) Sesame |
| (F) Fish | (SF) Shellfish |
| (G) Gluten | (V) Vegetarian |
| (GF) Gluten Free | (VG) Vegan |
| (GFR) Gluten Free on Request | (VGR) Vegan on Request |
| (M) Mustard | |

SHARING STARTERS

- Greek Platter (D, G, Se) £18.95**
Lamb & Mint Meat Balls ~ Crispy Pita ~ Tzatziki ~ Houmous ~ Olives
Halloumi Fries ~ Hasselback Potatoes
- Loaded Nachos (D) £13.50**
Nacho Cheese Sauce ~ Salsa ~ Mozzarella ~ Jalapeños
Sour Cream ~ Guacamole

CHEF'S RECOMMENDATIONS

- Includes a Side of Buttered Panache Vegetables
- Fillet of Beef Wellington (D) £33.50**
Dauphinoise Potato ~ Wilted Spinach ~ Parsnip Purée
Buttered Asparagus ~ Red Wine Reduction
- Pan Fried Salmon Fillet (D, F, GF) £27.95**
Buttery Mash ~ Tender Stem Broccoli
Creamed Mussels & Leeks with White Wine & Garlic
- Pan Seared Lamb Rump (D, GFR) £21.95**
Celeriac Mash ~ Honey Roast Root Vegetables ~ Chestnut Purée
Port & Redcurrant Jus
- Mushroom & Spinach En Croûte (D, G) £18.95**
Dauphinoise Potato ~ Wilted Spinach ~ Parsnip Purée
Buttered Asparagus ~ Red Wine Reduction

FAVOURITES

- *Mac's Pie of the Day (D, GFR) £18.95**
Hand Cut Chips ~ Green Vegetables ~ Gravy
In support of Mac's memory movement
- Beer Battered Haddock Whopper (E, F, G) £18.95**
Chunky Chips ~ Mushy Peas ~ Lemon ~ Tartare ~ Bread & Butter
- Whitby Breaded Scampi (E, G, SF)**
Chunky Chips ~ Mushy Peas ~ Lemon ~ Tartare
8 pieces £11.50 | 16 pieces £16.95
- *Mac's Mighty Wild Boar Burger (D, E, G, GFR) £18.95**
BBQ Pulled Pork & Stilton ~ Beer Sourdough Bun ~ Fries ~ Coleslaw
In support of Mac's memory movement

DESSERTS

Sticky Toffee Pudding (D, E, G, GFR) £8.25

Vanilla Ice Cream ~ Toffee Sauce ~ Honeycomb

Chef's Cheesecake of the Day (D, E, G) £8.50

Served with Fresh Fruit & Chantilly Cream

Warm Blackberry & Apple Tart (D, G) £7.95

Warm Vanilla Custard

Chocolate Brownie Sundae (D, G) £8.25

Vanilla Ice Cream ~ Chocolate Sauce

Raspberry & White Chocolate Panna Cotta (D, GFR) £7.95

Shortbread Biscuit ~ Lemon Sorbet

Cheese & Biscuits (D, G) £10.95

Celery ~ Apple ~ Grapes ~ Chutney

TEA/COFFEE

All hot drinks are served with a Biscoff Biscuit on the side

Tea £3.60

Speciality Tea £3.75

Earl Grey | Peppermint | Camomile | Fruit Tea

Espresso £3.25

***Macchiato £4.25**

Served with a Macaron on the side

In support of Mac's memory movement

Americano £3.95

Latte £4.10

Cappuccino £4.10

Hot Chocolate £4.25

Mac's Memory Movement

Bay leaves from Mac's memory tree have been incorporated into the ingredients shaping our Mac's Memory Movement signature dishes, marked with *.

With every order placed, we donate 50p towards "Mac's Healing Hearts" - Paediatric Bereavement Support Group, turning great food into lasting impact.

In loving memory of Mac Oldfield, 18.09.13 - 03.10.13