

# The Wild Boar Grill & Smokehouse Sample Menu

## While you decide

*'Lovingly Artisan' bakery bread sharing board (v) £7  
Carrot & honey hummus and smoked aubergine baba  
ganoush (plenty for 2 or more to share)*

*Hot - smoked pigs in blankets £3.75  
Served hot, with english mustard mayo*

*Homemade pork crackling (gf) £3.75  
Served hot, with homemade bramley apple sauce. Perfect  
with a pint or 2 of mad pig ale!*

*Saffron & mozzarella arancini (v) £7  
Served with salsa verde*

## To begin

*From our smokehouse*

*Deli board to share £13.75  
A selection of air - dried ham, homemade pastrami,  
smoked ox tongue, salami, hand - carved smoked baked  
ham, our house - cured loch duart smoked salmon,  
smoked cheddar, pickled egg, chutney, bread and butter*

*Smoked seafood platter to share £18  
Smoked salmon pastrami, whisky smoked mussels,  
mackerel pâté, oysters, langoustine, lemon & lime aioli  
and artisan bread*

*Braised ox cheek nuggets £8.50  
English mustard mayo, crispy shallots & capers*

*Soup of the day £4.50  
Served with 'Lovingly Artisan' bakery bread and salted  
butter*

*Pan seared Scottish scallops (gf) £12  
Bacon jam, apple gel and watercress*

*Feta mousse with saffron pear (v) £8  
Rye cracker and basil*

*Smoked beef carpaccio £12  
Mozzarella, toasted hazelnut, truffle snow and mustard  
cress*

*Roasted pumpkin salad (gf) £8.50  
With goats' curd, pistachio, orange and garlic shoots*

**To follow**

*From the grill*

*Working closely with our butchers to ensure we serve the  
very best possible steak, our beef is hung and salt - aged  
for a minimum 28 days in a purpose - built himalayan  
salt chamber to produce a tender, dark meat that is  
unique, succulent and flavoursome*

*With the exception of our smoked steaks we will happily  
serve any steaks in larger sizes upon request*

*House - smoked fillet (gf) 12oz £39 , 10oz £33 , 8oz £27  
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*

*Rib eye (gf) 12oz £31, 10oz £26, 8oz £21*

*This cut is from the end of the sirloin approaching the neck and has the most flavour due to the higher fat content*

*Best served medium – medium well*

*Fillet steak (gf) 12oz £38, 10oz £32, 8oz £26*

*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*

*10oz Flat iron steak (gf) £22*

*Also known as a 'Butlers' or 'Oyster Blade' steak and considered by some to be the best cut of beef. Cut with the grain from the shoulder and best served medium-rare to medium*

*Duo of fillets £27*

*Two 4oz fillet steaks - one plain and one smoked*

*All our grills are garnished with mushroom ketchup, semi - dried plum tomato and charred shallots plus your choice of one side dish*

*Chateaubriand 20oz for 2 people (gf) £75*

*A double fillet steak carved at your table with triple cooked chips, roasted winter roots, gem lettuce, mushroom ketchup, semi - dried plum tomato and charred shallots*

**Side orders £3.50**

*New potatoes, crispy pancetta and confit shallot butter*

*Triple - cooked steak chips (gf) (v)*

*Roasted winter roots with honey, thyme and hazelnut  
(gf) (v)*

*Gem lettuce, crispy crouton and ranch dressing (v)*

*Buttered hispi cabbage, garlic courgette and spinach  
cream (gf) (v)*

**Why not add a sauce or butter? £2.50**

*Port jus (gf)*

*Peppercorn (gf)*

*Béarnaise (gf) (v)*

*Chimichurri (gf) (v)*

**Mains served complete**

*Crispy skin mallard breast (gf) £20  
Served with jerusalem artichoke purée, heritage carrots  
and a vanilla foam*

*Deep - fried cod £16  
Battered in our very own mad pig ale, with triple cooked  
chips, mushy peas and homemade tartare sauce*

*Pan seared lamb loin £24  
Served with braised hogget shoulder, pumpkin gel and*

*baby leek*

*Cider braised wild boar belly £18*  
*Served with cauliflower purée, cauliflower heart and*  
*prawn ravioli*

*Crispy seabream (gf) £18*  
*With textures of potatoes, sea greens and smoked mussels*

*Roasted venison haunch steak (gf) £20*  
*Served with parsnip gratin, parmesan espuma, apricot*  
*gel and a brandy jus*

*Charred aubergine (gf) (v) £15*  
*With porcini powder, baba ganoush, pomegranate and*  
*toasted almond*

*Burger of the week £16*  
*On a brioche bun, served with dill pickle and triple*  
*cooked chips*

*Vegetarian burger of the week (v) £14*  
*On a brioche bun, served with dill pickle and triple*  
*cooked chips*

**For some, the best bit**

*Classic tiramisu (v) £7.50*

*Sticky toffee pudding (v) (gf available) £7*  
*Butterscotch sauce, vanilla ice - cream*

*Poached pear (v) £7*  
*Lemonade gel, mascarpone and a vanilla meringue*

*Cherry lime cheesecake £7*

*Maraschino cherries and pistachio crumb*

*Dark chocolate delice (v) £7  
Salted caramel and peanut butter ice cream*

*Cheese board for one £7.50 for two £12  
Selection of seasonal local cheeses with a choice of  
honeycombs, chutneys and jams (please ask your server  
for dietary information)*

*Selection of locally made ice creams & sorbets  
1 scoop £3.50, 2 scoops £4.50, 3 scoops £5.50*

*(v) vegetarian, (gf) gluten free*