

# CRAB & BOAR

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## Aperitifs

Bellini – Strawberry Puree & Prosecco 5.50

## Nibbles

Truffle mac & cheese bites *v 430kcal* 6.00  
Spicy salt & pepper squid *209kcal* 8.50  
Ramakin of marinated green & black olives *145kcal* 6.00  
Butter board: Lemon rye & Nordic loaf breads, crispy shallot, rosemary, walnuts, pickled celery, pink peppercorns & Maldon Sea salt *609kcal* 8.00

## Starters

Soup of the day, crusty bread *v* 6.50  
Southern fried chicken, red slaw, sloe gin & barbecue sauce *810kcal* 12.50  
Breaded crab cake, creamed corn, charred corn, pickled shallot *296kcal* 12.00  
Sambuca prawn skewer, Asian salad, sambuca dressing, crispy rice noodles *gf 114kcal* 10.00  
Wild boar & ham hock 'pork pie', pickled vegetables, honey & mustard dressing *375kcal* 11.00  
Cherry tomato & shallot compote, pesto croute, burrata cheese *v 473kcal* 9.50  
Charred purple sprouting broccoli, garlic & chilli, pine nuts, vegan feta *ve/gf 177kcal* 8.00

## Mains

Baked fillet of salmon, caper crushed potato cake, bacon & leek carbonara *gf 1131kcal* 28.00  
Orange & thyme poached rainbow trout, samphire grass, potatoes, caper butter sauce *gf 525kcal* 25.00  
Butternut squash, apricot & chickpea tagine, roasted red pepper grains *v 850kcal* 18.00  
Four bean & sweet potato chilli, cauliflower & coriander rice, nacho crumb *ve/gf 488kcal* 18.00

## Pub Classics

Crispy-battered haddock, chunky chips, crushed minted peas, tartare sauce *gf 1205kcal* 18.00  
Venison sausages, braised red cabbage, mash, whole grain mustard gravy *649kcal* 18.00  
British brisket beef burger, sesame bun, smoked applewood cheese, ruby slaw, fries *1332kcal* 18.00  
12-hour slow cooked pork belly, spicy sausage hash, caramelised apple *1094kcal* 18.00

## Dry aged Walter Rose steaks Served with;

Home-smoked tomato, blue cheese & bacon mushroom gratin & twice cooked chunky chips

170g flat iron (*cooked medium rare*) *gf 656kcal* 25.00  
200g Sirloin *gf 838kcal* 35.00  
600g 'sharing' cote de boeuf *gf 2030kcal* 90.00

Sauces – Peppercorn *476kcal* | Garlic butter *174kcal* | Red wine *171kcal* 2.00

## A bit on the side

Maple roasted squash, brioche crumb *v 80kcal* 5.00  
Buttered mash *v/gf 517kcal*  
Roasted red cabbage, satay sauce *v 180kcal*  
Aspen Fries *gf 651kcal*  
Twice cooked chunky chips *v/gf 290kcal*  
Creamed leeks, bacon & truffle *gf 386kcal*

If you have any food allergy or intolerance query, please speak to a team member who will be happy to help.  
Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present.  
vg=vegan, v=vegetarian, gf=gluten free

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## Puddings

Sticky toffee pudding, 'caramel air', vanilla ice cream <i>v 296kcal</i>	9.50
Apricot Bakewell, Amaretto anglaise, apricot compote <i>619kcal</i>	9.50
Rich chocolate brownie, Bailey's ice cream, chocolate sauce <i>598kcal</i>	9.00
Grilled fig, cinnamon & coconut rum rice pudding arancini, mascarpone cream <i>585kcal</i>	9.00
Selection of dairy ice creams & sorbets – three scoops <i>v/gf</i>	6.50
British cheese's, crackers, grapes, celery & chutney <i>v 804kcal</i>	12.50
<i>Today's selection: Lye cross farm Cheddar, Croxton Manor Stilton, Tunworth soft &amp; Ashlynn goats cheese</i>	

Add a scoop of ice cream to any dessert 2.00

## Stickies

### 100ml

Pedro Ximenes, El Candado	5.75
Castano Dulce, Monastrel	7.25
Sauternes, Chateau Delmond	9.25
Sandeman Fine White Port	9.00
Sandeman Late Bottled Vintage (LBV)	5.50
Sandeman 10 yo Tawny Port	6.95

## Draught

Freedom Pills - 4%	4.55
Red ram lager-4.5%	4.85
Heineken-5.0%	5.10
Heineken silver	5.10
Guinness - 4.1%	5.50
Beavertown – neck oil IPA – 4.3%	6.15
Orchard thieves' cider - 4.5%	4.55

## Bottles

Freefrom Pilsener gf	4.50
Beavertown Gamma Ray	5.50
Old Mout flavoured cider	5.50
Heineken	3.95
Sol	3.65

## Softies

Nix & Kix	2.95
Cucumber and mint; blood orange and turmeric; mango and ginger or watermelon and hibiscus	
Mangojo – Goji berry green tea	3.50
Willys Kombucha	4.00

**Please ask a member of the team for our wine list**

*If you're like us, you just love your food and drink.  
But as a guideline try to keep your calories intake to around about 2000kcal. Just so you know.*

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