

CRAB & BOAR

Sunday Sample

Aperitifs

Bellini – Strawberry Puree & Prosecco	5.50
Elderflower Collins, St Giles Gin, Elder flower liqueur, lemon juice, sugar syrup, cucumber (infused)	8.50

Nibbles

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

Starters

Green pea & watercress soup, crusty bread <i>v</i>	6.50
Southern fried chicken, red slaw, sloe gin & barbecue sauce <i>810kcal</i>	12.50
Breaded crab cake, creamed corn, charred corn, pickled shallot <i>296kcal</i>	12.00
Sambuca prawn skewer, Asian salad, sambuca dressing, crispy rice noodles <i>gf 114kcal</i>	10.00
Wild boar & ham hock 'pork pie', pickled vegetables, honey & mustard dressing <i>375kcal</i>	11.00
Charred purple sprouting broccoli, garlic & chilli, pine nuts, vegan feta <i>ve/gf 177kcal</i>	8.00

Our Roasts

(Family service vegetables for tables of 5 and over, just like visiting 'Nanna')

Rare roasted English beef striploin <i>386kcal</i>	28.00
Roast English leg of Lamb <i>122kcal</i>	28.00
Roast chicken breast with thyme <i>269kcal</i>	25.00
Vegetarian roast of the day <i>v</i>	21.00
Children's roast (half portion)	9.50

All served with;

Yorkshire pudding <i>242kcal</i>	'Lashings' of gravy <i>110kcal</i>
Beef fat roast potatoes <i>171kcal</i>	Sage & onion stuffing <i>123kcal</i>
Honey roasted parsnips <i>144kcal</i>	Buttered greens <i>168kcal</i>
Carrot & swede crush <i>205kcal</i>	Cauliflower cheese <i>256kcal</i>

Condiments for the table upon request; Creamed horseradish, English mustard, redcurrant jelly, mint sauce, Dijon mustard

Mains

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

A bit on the side

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

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, Amaretti anglaise, apricot compote <i>619kcal</i>	9.50
Grilled fig, cinnamon & coconut rum rice pudding arancini, mascarpone cream <i>585kcal</i>	9.00
Rich chocolate brownie, Bailey's ice cream, chocolate sauce <i>598kcal</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 & Ashlynn goat's cheese</i>	

Add a scoop of ice cream to any dessert 2.00

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

Cask

Butcombe original 4%	4.35
Butcombe Haka 4.5%	4.35

Cocktails

Elderflower colins	8.50
Manhattan	8.50
Negroni	8.50
Strawberry Daiquiri	8.50
Pornstar Martini	9.50
Espresso Martini	8.50
Lychee Martini	8.50

Bottles

Freefrom Pilsener <i>gf</i>	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, 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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