



FEASTING MENU

This menu is priced at £40 per person and is based
on a minimum of six guests

The Feasting menu must be pre-ordered at least
twenty-four hours in advance

TO WARM UP

(Served family style and shared by the whole table)

BLUE BOAR SIGNATURE RIBS

SMOKED CHICKEN, PEAR AND CHICORY SALAD
Smoked almonds, ranch dressing

AUTUMN SALAD
Apple, beetroot, parsnip, artichoke, goats curd

ROASTED BEETROOT SOUP
Smoked horseradish cream

THE MAIN EVENT

(Choice on the day)

RARE BREED HEREFORD RIB EYE STEAK
Slow roasted tomato

SUSTAINABLE SEA BASS
Preserved lemon, samphire, fennel

HUSH PUPPIES
Nettle puree, smoked cherry tomato relish

DESSERT

(Served family style and shared by the whole table)

CHOCOLATE
Sponge, jelly, foam, ice, ganache, crunch

CHEESE CAKE
Mango, white chocolate, blue berry