



WE HAVE TWO EXCEPTIONAL PRIVATE DINING ROOMS AT BLUE BOAR WHICH CAN TAKE UP TO TEN GUESTS PER ROOM OR TWENTY GUESTS AS ONE COMBINED ROOM

OUR FEASTING MENU IS IDEAL FOR PARTIES OF SIX OR MORE GUESTS PLEASE ASK ONE OF OUR TEAM FOR THE LATEST FEASTING MENU

THE FEASTING MENU AND BESPOKE SET MENUS REQUIRE A MINIMUM TWENTY-FOUR HOURS' PRE-ORDER NOTICE PERIOD

FOR FURTHER INFORMATION AND RESERVATIONS PLEASE VISIT BLUEBOARLONDON.COM



BLUE BOAR

— SMOKEHOUSE & BAR —

Named after the Blue Boar's Head, an inn that served the workers of Westminster for more than 600 years, the new Blue Boar takes its inspiration from American Pit Masters. It brings together slow cooked dishes using charcoal wood ovens, smoking rubs and Great British ingredients.



STARTERS

THE BLUE BOAR RIBS
9 / 16.5

SHAVED RAW ENGLISH BEEF FILLET
Smoked horseradish, old Winchester cheddar
9.5

SAUTÉED WILD MUSHROOMS
Crispy duck egg on toast
9


SLOW COOKED RABBIT AND LOBSTER
Toasted hazelnuts, pumpkin puree
10.5

ROASTED BEETROOT SOUP
Smoked horseradish cream
7

BLUE BOAR SMOKED SALMON
Porter, caper, lemon
8.5

AUTUMN SALAD
Apple, beetroot, parsnip, artichoke, goats curd
8.5

SMOKED CHICKEN, PEAR
AND CHICORY SALAD
Smoked almonds, ranch dressing
9



PULLED MEAT

All our meat is smoked in-house and
rubbed with our Blue Boar Rub

PORK
16.5

LAMB SHOULDER
18

All served with sage and onion rolls, smoky baked
beans, creamy coleslaw, homemade pickles

(one portion is 200gm, great to share as a side for two)

SAUCES

Béarnaise
Peppercorn
Barbeque
Roasted Scotch Bonnet

ALL SAUCES
2.95

SIDES

Buttered new potatoes
Chargrilled spiced sweetcorn
Chunky chips with sea salt
Smoky bacon baked beans
Creamed greens with shredded ribs
House salad
Rocket, virgin rapeseed oil, berkswell

ALL SIDES
4

CHARCOAL & WOOD GRILL

RARE BREED HEREFORD RIB EYE STEAK
Slow roasted tomato
21

30 OZ YORKSHIRE TOMAHAWK STEAK FOR 2
Blackened avocado, onion rings
60

YORKSHIRE ROSE VEAL T-BONE
Black pepper, marrow butter
30

MUSHROOM AND OREGANO MACARONI CHEESE
14.5

THE BLUE BOAR BURGER
Barbeque onion relish, Red Leicester
16.5

SUSTAINABLE SEA BASS
Preserved lemon, samphire, fennel
17.5

MAIN PLATES

GLAZED PORK BELLY
Coleman's English mustard and honey
16.5

BLACKENED CAJUN CHICKEN BREAST
Burnt avocado, sour cream, sweet corn
16

PAN ROASTED FILLET OF COD
Barbeque cockles, corn bread, smoked bacon
17.5

CHESTNUT AND SAGE HUSH PUPPIES
Parsnip puree
14.5



DESSERTS

BANOFFEE BAKED ALASKA
Salted caramel,
compressed rum infused banana
8.5

HOT CHOCOLATE PUDDING
Milk sorbet
8.5

JOSPER BAKED PINEAPPLE
English yoghurt, passion fruit cream
8.5

VANILLA AND BLUEBERRY CHEESECAKE
Roasted peanut ice cream
8.5

PUDDINGS

STICKY TOFFEE PUDDING
Butterscotch sauce,
honeycomb ice cream
7.5

TREACLE TART
Lemon ripple ice cream
5

BLACKBERRY STEAMED PUDDING
Vanilla custard
6.5

