

starters

tempura king prawns & breaded sea bass with sweet chilli dip	7.45
homemade seasonal soup with rustic bread	5.25
smoked salmon with potato cake, rocket and hollandaise sauce	6.75
homemade chicken liver pâté rolled in a pecan & hazelnut crumb served with a selection of chutneys and toasted focaccia	6.95
pan fried flat field mushroom (V) served on a toasted brioche with shropshire blue cheese sauce and a parsley & garlic crumb	6.45
popcorn chilli chicken with cajun and lime mayonnaise	6.45

deli sharers for two

fish tempura hake and calamari with sweet chilli & lemon dip, smoked salmon and salsa verde, baked garlic & soy prawns, and curried mackerel pâté with flat breads	15.95
japanese smoked salmon sushi rolls, crayfish coriander sushi rolls, tempura king prawns on sesame vegetables, seared salmon with soy and wasabi	15.95
sizzling crispy duck on a hot skillet with hoi sin sauce, shredded spring onions, cucumber and pancakes	16.95
pub classics smoked pulled pork with crackling and apple, poached scotch egg, breaded haddock soldiers with tartare dip, bacon crisps with guacamole and BBQ chicken wings	15.95

All our food is freshly cooked to order. We try to use local suppliers for all our fresh produce and fish from sustainable sources wherever possible. An optional service charge of 10% may be added to the bill for parties of 8 or more.

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salads

superfood salad chargrilled chicken, goats' cheese, cucumber, radish, pistachio nuts and mixed leaves with pomegranate dressing	7.95 13.95
crispy tempura beef with mixed leaves, red peppers, chilli, coriander, sesame seeds and sticky soy & ginger dressing	7.95 13.95
breaded goats' cheese (V) with mixed leaves, roasted red peppers and red onion marmalade	6.95 11.95
king prawn and crab meat with peas, purple grapes, mange tout and chilli apple sour cream dressing	7.95 14.95
chargrilled chicken caesar with cos lettuce, bacon, anchovies and toasted croutons	7.95 12.95

mains

thai green chicken curry with coconut rice, prawn crackers and cucumber, carrot, mooli & spring onion salad	14.95
chicken, ham and leek pie short crust pastry, hand cut chips, seasonal vegetables and rosemary cream sauce	13.95
pulled lamb shoulder with a lamb cutlet with dauphinoise potatoes, puréed carrots, red cabbage and redcurrant sauce	17.95
pan fried gressingham duck with red cabbage, carrots, spinach, roasted potatoes and madeira sauce	17.45
pan fried chicken breast wrapped in parma ham with broccoli, crushed potatoes, edamame beans and silver skin onions with lemon & sage sauce	14.95
slow roasted belly pork with black pudding, sweet potato mash, chantenay carrots, spinach and caramelised apple sauce	16.95
beef en crouete fillet steak and mushroom duxelles wrapped in filo pastry with braised red cabbage, dauphinoise potatoes, baby carrots and merlot wine sauce	17.95
pan roasted calves liver with garlic mash, carrots, pickled red cabbage & sticky onion relish	15.95

chargrill

28 day aged 8oz ribeye steak with a baked field mushroom, grilled plum tomato, hand cut chips and homemade onion rings	19.95
28 day aged 8oz fillet steak with a baked field mushroom, grilled plum tomato, hand cut chips and homemade onion rings	25.95
28 day aged 10oz rump steak with baked field mushroom, grilled plum tomato, hand cut chips and homemade onion rings	17.95
chargrilled 10oz gammon with poached duck egg, pineapple and hand cut chips	13.95
8oz prime steak burger with melting swiss cheese, tomato, mayonnaise, lettuce, hand cut chips add bacon	12.95 0.95
add a sauce peppercorn, blue cheese, garlic herb & butter, merlot red wine	1.95

stone fired pizza

all pizzas can be served as a calzone

chorizo and pepperoni jalapeño peppers and red onion	10.95
crispy duck hoi sin sauce, spring onions and shredded cucumber	11.95
blue cheese (V) griddled artichokes, caramelised onions, pine nuts and spinach	9.95
thai chicken green peppers, red onions and spinach, drizzled with mint yoghurt	10.95
goats' cheese (V) caramelised onions, spinach, mushrooms and red onions	9.95
margherita (V) tomato, melting mozzarella and fresh basil	8.95

FOOD ALLERGY NOTICE - if you have a food allergy or special dietary requirement please inform a member of the hospitality team. **THANKYOU**

fish and shellfish

sea bass fillets with brown shrimp, spinach, green beans, pan roasted potatoes and caper & lime butter	16.95
haddock fillet in beer batter with pea purée and hand cut chips	13.45
pan fried hake with garlic layered potatoes, mushrooms, leeks and pea & mint sauce	15.95
spicy prawn linguine with chorizo, olives and tomato & red wine sauce	15.95

vegetarian and vegan

moroccan tofu skewers (VG) on bed of beetroot, red onion, lentils, quinoa and spelt served with cucumber & parsley salsa and turmeric flatbreads	11.95
cannellini bean and mushroom meatball curry (VG) with vegetable pilau rice and minted cucumber salsa	11.95
stone fired pizza (VG) italian tomato sauce, vegan cheese and a choice of three toppings	9.95

sides

homemade beer battered onion rings	3.95
hand cut chips	3.50
seasonal vegetables	3.50
creamy mash	3.50
stone fired garlic flatbread add mozzarella cheese for	3.95 0.50
mixed salad	3.95
broccoli, beans peas and basil butter	4.25
rocket, tomato and manchego cheese	4.25
sweet potato wedges and sour cream	4.95



the boars head

nibbles

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| marinated olives (v) | 3.95 |
| <i>mixed olives, fresh herbs and garlic</i> | |
| rustic bread (v) | 4.50 |
| <i>a selection of freshly baked breads from our baker</i> | |
| deep fried breaded whitebait | 4.95 |
| <i>with chilli salt dressing and garlic mayonnaise</i> | |
| fried nacho chips (v) | 3.95 |
| <i>with jalapeño chillies, cheese sauce, sour cream and salsa</i> | |
| pizette (v) | 4.95 |
| <i>flatbread with melted mozzarella cheese, tomato and caramelised onions</i> | |