



## SUMMER BAR MENU

### NIBBLES

*Olive & Rosemary Focaccia – 4 / Mixed Marinated Olives – 4  
Serano Ham with Salsa Verde – 5 / 2 Garlic Gambas Prawns – 5 / 2 Goat Cheese Croquettes – 5  
Merguez Sausages & Harissa – 5 / Whitebait with Lemon Aioli – 5*

**SHARING PLATES** *Choose any 4 of the above – 16*

### CLASSIC MAINS

#### BEER BATTER LINE CAUGHT FISH

*Twice Cooked Chips, Smoky Garlic Tartar,  
Crushed Minted Peas – 14.50*

#### 10oz RIB-EYE STEAK

*Garlic Butter, Twice Cooked Chips,  
Fine Green Beans & Vine Tomato – 24*

#### ISRAELI COUS COUS (V)

*Mediterranean Vegetables,  
Pomegranate, Mint & Basil – 10  
Add Sesame Tofu or Merguez Sausages – 4.50*

#### BURGERS

*All Served on Brioche Burger Bun  
Lettuce, Tomato, Red Onion & Gherkin,  
Hand Cut Twice Cooked Chips*

***Boars Hand Ground Beef Burger**  
Smoked Cheese, Tomato & Chilli Jam – 15*

***Cajun Spiced Chicken Fillet Burger**  
Lemon Aioli – 14*

***Sesame Crusted Halloumi Burger (V)**  
Harissa Mayonnaise – 14*

### SIDES

*Fine Green Beans with Mustard Dressing / Twice Cooked Chips & Boars Smoky Garlic Mayonnaise /  
Tomato & Basil Salad / Israeli Couscous with Mediterranean Vegetables (All Sides – 4)*

### CLASSIC PUDDINGS

#### VANILLA CREME BRULEE

*The ultimate French dessert – 6*

#### CHOCOLATE & HAZELNUT BROWNIE (gf)

*Served with Vanilla Ice Cream – 6*

### CHEESE SELECTION

*Issau Oraty Sheeps Cheese / Baron Bigod Brie from Bungay / Bleu de Causses /  
Eppoisses Washed Rind Burgundy Cheese / Keen's Cheddar*

*1 cheese – 3 / 3 cheeses – 7.50 / 5 Cheeses – 12*

### LITTLE PIGLETS

*(For those aged 16 and under)*

*Any of the above main course dishes. **Half the portion for Half the price!***

*If you have any allergies or intolerances, please ask one of the team for information.*