

D I N N E R A T



STEP IN. KICK BACK. FEAST FREELY

APPETISERS

- SOUP OF THE DAY** 7
Homemade soup of the day served with a warm crusty roll. GFO
- BRUSSELS PATÉ** 8
Smooth paté served with toast and a red onion marmalade. GFO
- CLASSIC PRAWN COCKTAIL** 8.5
North Atlantic prawns served on a bed of crisp iceberg lettuce, Marie Rose sauce and brown bread. GFO
- BREADED GARLIC MUSHROOMS** 7.5
Deep fried crispy garlic mushrooms served with a garlic mayo dip. V

PUB CLASSICS

- MARLBOROUGH WHIRL & MASH** 17
Sumblers Bros.' very own sausage wheel served on colcannon mash, caramelised apple and shallots with seasonal vegetables and a rich homemade gravy. GFO
- TRADITIONAL FISH & CHIPS** 18
Wadworth 6X Gold battered fish of the day with triple cooked chips home-made tartare sauce and a choice of garden peas or mushy peas. GF
- WADWORTH 6X ALE AND BEEF PIE** 17
Tender beef and our own 6X ale, encased in a short crust pastry, with creamy mash or triple-cooked chips, seasonal vegetables and home-made gravy.
- WHOLETAIL SCAMPI** 15
Breaded wholetail scampi served with triple-cooked chips and a choice of garden peas or mushy peas. GFO
- HAM, EGGS & CHIPS** 15
Home cooked sliced ham with two free range eggs and triple-cooked chips. GF

THE TRIPLE B BURGER

The Blue Boar Burger, a beef patty in a multi seed bun layered with dill mayonnaise, lettuce, tomato, dill pickle and topped with cheddar cheese

17

MAIN COURSE

- WILD BOAR SAUSAGES** 18
Two thick wild boar sausages from Sumblers Bros. Butchers. Served on creamy mashed potato with seasonal vegetables and a rich homemade gravy.
- PUMPKIN & SAGE RAVIOLI** 16
Pasta pockets filled with pumpkin purée, served with a garlic sage butter and finished with an Amaretti crumb and parmesan shavings. V
- CHICKEN DHANSAK** 16
Traditional medium heat curry with a tomato and lentil base served with plain rice, poppadom and mango chutney. GFO
- BEAN & BEET BURGER** 15
Served on a multi seed bun, layered with dill mayonnaise, lettuce, tomato and dill pickle. V VeO
- HOMEMADE RATATOUILLE** 18
Homemade mediterranean-style vegetable stew, with aubergine, courgettes and peppers, finished with a basil crumb. Served with rice or chips. GFO, Ve

**CHECK OUR SPECIALS BOARD
FOR SEASONAL TREATS**

DESSERTS

Served with your choice of cream, ice cream or custard.

- HOMEMADE APPLE CRUMBLE** 7
Bramley apples cooked in a cinnamon syrup and topped with Demerara crumble. GFO
- STICKY TOFFEE PUDDING** 7
Smothered in a warm toffee sauce.
- CHOCOLATE FONDANT** 7
Rich fondant with a melted chocolate centre.
- CHEESECAKE OF THE DAY** 7
Ask your waitress about our cheesecake of the day. GFO
- JOE DE LUCCI LUXURY SCOOP** 2.5
Vanilla, chocolate, stawberry (Ve) or honeycomb gelato. Served with a crisp wafer.
- AFFOGATO** 7
2 Scoops of vanilla ice cream drenched in espresso.
- TOP WITH YOUR CHOICE OF LIQUEUR** 2.5
Tia Maria, Cointreau, Baileys.