

starters

tempura king prawns & breaded sea bass with a tomato & chilli sauce and toasted ciabatta	7.45
oriental beef spring rolls with soy & ginger dipping sauce	6.95
smoked mackerel fish cakes with chilli, lemongrass and soy dip	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	5.95
shredded lamb shoulder with spinach and feta cheese in a puff pastry case with mint dressing	6.95
homemade seasonal soup with rustic bread	4.95

deli sharers for two

fish tempura sea bass on a sweet chilli salad, king prawns in a bloody mary salsa, pan fried smoked mackerel with spicy garlic butter, smoked salmon and rustic bread	15.95
japanese smoked salmon sushi rolls, crayfish coriander sushi rolls, tempura king prawns on sesame vegetables, seared salmon with soy and wasabi	14.95
vegetarian (v) coarse pea pâté on toasted sour dough with black olive tapenade, curried cauliflower fritters with mint yoghurt, cajun sweet potato chips, mushroom spring rolls, garlic, olive and sun dried tomato flat bread with dips, soft cheese and sweet chilli shots with croutons.	14.95
sizzling crispy duck on a hot skillet with hoi sin sauce, shredded spring onions, cucumber and pancakes	14.95
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

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
cajun salmon with red peppers, cucumber, mixed leaves and coriander mayonnaise dressing	7.95 13.95
chargrilled chicken caesar with cos lettuce, bacon, anchovies and toasted croutons	7.25 12.45

mains

malaysian coconut curry with a chargrilled chicken skewer and mushroom fried rice	14.45
cajun pork fillet with a serrano ham crisp, caper berries, potatoes, lentils and creamy garlic & lemon sauce	13.95
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	16.95
pan fried gressingham duck with duck & apricot terrine, fondant potato, buttered kale, carrots and port sauce	15.95
pan fried chicken breast stuffed with chorizo and herb cheese with baby carrots, french beans and garlic cream sauce	14.45
slow roasted belly pork with black pudding, sweet potato mash, chantenay carrots, spinach and caramelised apple sauce	15.45
beef en croute fillet steak and mushroom duxelles wrapped in filo pastry with braised red cabbage, dauphinoise potatoes, baby carrots and merlot wine sauce	17.45

28 day aged steaks

28 day aged ribeye steak with a baked field mushroom, grilled plum tomato, hand cut chips and homemade onion rings	18.95
28 day aged fillet steak with a baked field mushroom, grilled plum tomato, hand cut chips and homemade onion rings	24.95
8oz prime steak burger with melting swiss cheese, tomato, mayonnaise, lettuce, hand cut chips add bacon	12.95
add a sauce peppercorn, blue cheese, garlic herb & butter, merlot red wine	0.95 1.95

stone fired pizza

all pizzas can be served as a calzone

chicken tikka green peppers, red onions and spinach, drizzled with mint yoghurt	10.95
crispy duck hoi sin sauce, spring onions and shredded cucumber	10.95
chorizo and pepperoni jalapeño peppers and red onion	10.95
cajun beef red peppers, tomatoes, sweetcorn salsa and chipolte dressing	10.95
blue cheese (v) griddled artichokes, caramelised onions, pine nuts and spinach	9.95
goats' cheese (v) caramelised onions, spinach, mushrooms and red onions	9.95
margherita (v) tomato, melting mozzarella and fresh basil	7.95

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 cajun seasoned new potatoes, green beans, spinach and crayfish & chardonnay sauce	15.95
haddock fillet in beer batter with pea purée and hand cut chips	12.95
oven roasted salmon with seasoned new potatoes, chorizo, peppers and olives with tomato basil & lobster sauce	15.95
seafood thermidor risotto with breaded monkfish, roasted salmon fillet, calamari, mussels and parmesan shavings	15.95

vegetarian

homemade sweet potato and beetroot hash brown (v) with feta cheese, hummus, sweetcorn salad and red wine & balsamic dressing	11.95
savoury crêpes (v) filled with creamed leeks, celery, shallots and spinach with roasted beetroot and carrots with rich dill sauce	11.95

sides

homemade beer battered onion rings	3.95
hand cut chips	3.50
homemade coleslaw	2.95
seasonal vegetables	3.50
creamy mash	3.50
stone fired garlic flatbread Add mozzarella cheese for	3.95 0.50
mixed salad	3.95

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.

TELEPHONE: 01270 660 111
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sunday lunch

main course	13.95
two course	18.95
three course	21.95

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starters

freshly stone baked pizette (V)
with mushrooms, garlic sauce and mozzarella cheese

smoked mackerel fish cakes
with chilli, lemongrass and soy dip

shredded lamb shoulder
with spinach and feta cheese in a puff pastry case and mint dressing

homemade seasonal soup (V)
served with rustic bread

mains

roasted staffordshire beef
with yorkshire pudding, roasted and mashed potatoes, cauliflower cheese, seasonal vegetables and homemade gravy

honey and mustard glazed roasted ham
with yorkshire pudding, roasted and mashed potatoes, cauliflower cheese, seasonal vegetables and homemade gravy

roasted sea bass fillets
with cajun seasoned new potatoes, green beans, spinach and crayfish & chardonnay sauce

savoury crêpes (V)
filled with creamed leeks, celery, shallots and spinach with roasted beetroot and carrots with rich dill sauce

desserts

three scoops of ice cream
from the award winning cheshire farm in a homemade brandy snap (choose from vanilla, chocolate, strawberries and cream, honeycomb or mint choc chip)

chocolate brownie
served with chocolate sauce and vanilla ice cream

passionfruit cheesecake
with raspberry sorbet

cheese slate
ford farm cave aged traditional cheddar, tunworth camembert style cheese and wild yarg with artisan biscuits and grapes dish supplement: 3.00

the boars head

nibbles

popcorn chilli chicken 4.95
with cajun and lime mayonnaise

marinated olives (V) 3.95
mixed olives, fresh herbs and garlic

rustic bread (V) 4.25
a selection of freshly baked breads from our baker

deep fried breaded whitebait 3.95
with chilli salt dressing and garlic mayonnaise

fried nacho chips (V) 3.95
with jalapeño chillies, cheese sauce, sour cream and salsa

pizette (V) 4.95
flatbread with melted mozzarella cheese, tomato and caramelised onions

