



### **NIBBLES**

Chorizo £3.00 Cashews & Almonds £2.50 Garlic Bread £3.00 Mixed Olives £3.00 Crusty Bread £2.00

### **STARTERS**

Chef's Soup of the Day with Fresh Bread £4.99 (V) (GF\*)

Hot Smoked Trout served with a Toasted Almond, Mixed Leaf Salad, & a Horseradish Dressing £6.75 (GF\*)

Coarse Pork Rilette Pâté served with Toasted Sourdough Bread & Cornichons £6.75 (GF\*)

Pan-Fried Haloumi served with Balsamic Pickled Beetroot, Mixed Leaves, & Croutons £6.25 (V)

Crayfish Tail Cocktail with Mixed Leaves, Warm Crusty Bread, & a Tomato Mayonnaise Dressing £6.75 (GF\*)

Sharing Platter of Cured Meats, Pork Rilette, Olives, Semi-dried Tomatoes, Bread, Mozzarella,  
& Suffolk Chutney £11.99 (GF\*)(T)

### **MAINS**

Blue Boar Hot Dog, Walsham Mild Paprika Sausage with Mozzarella & Red Onion Marmalade served with  
Chunky Chips or Fries, Onion Rings, Salad, & Coleslaw £12.49 (GF\*)

Seared Liver & Bacon served with Creamy Mash Potato, Autumnal Greens, & Onion Gravy £11.99 (GF\*)

Beer Battered Cod, served with Chunky Chips or Fries, Peas, Homemade Tartare Sauce, & Lemon £11.99 (GF\*)

Blue Boar Pot Pie, Chunky Steak, Chorizo, Red Onion & Mozzarella served with Creamy Mash Potato, Seasonal  
Vegetables, & Gravy £12.49 (GF\*)(T)

Rich Venison Ragout served with Fresh Tagliatelle & Parmesan Shavings £11.99

Rolfes of Walsham Smoked Salmon, Courgette, Green Pea, Parmesan, & Pea Shoot Risotto £12.49 (GF)

Mushroom & Ricotta Tortellini served in a Garlic, Thyme, & Parmesan Sauce with a Mixed Side Salad £11.99 (V)

Creamy Fish Gratin, (Smoked Haddock, Cod, Salmon & Crayfish) topped with Cheese Mash, &  
a Mixed Salad £13.49 (GF\*)(T)

### **FROM THE CHARGRILL**

10oz Sirloin Steak Traditionally Hung and Matured locally for 28 days with Vine Tomatoes, Mushrooms, Chunky  
Chips or Fries, Onion Rings, Salad & Garlic Butter or Peppercorn Sauce £22.49 (GF\*)

Classic Burger with Back Bacon, and Stilton or Cheddar £11.99

The Blue Boar Burger with Chorizo, Melted Mozzarella, & Red Onion Marmalade £12.49

Pulled Pork Burger with BBQ Sauce on a Bed of Coleslaw £11.49

The Mighty Meaty Burger with Beef, Chicken, Pulled Pork, Back Bacon, & Cheddar £16.49

Chargrilled Plain or Cajun Spiced Chicken Burger £10.99

Large Field Mushroom Burger Stuffed with Cheddar or Stilton, & Red Onion Marmalade (V) £10.99

***All our Burgers are served with Onion Rings, Salad and a choice of Chunky Chips or Fries (All GF\*)***

(T) – All of our dishes are cooked fresh and to order, these dishes may take a little longer during busy periods.

**NOTE; PLEASE INFORM YOUR SERVER OF ANY ALLERGIES. (GF\*) – Dishes will be amended to suit requirements.**

We believe in delivering top quality at affordable prices. Our food is extremely important to us and we ensure a regularly changing menu as well as fresh, locally sourced produce.

Our meat is sourced from Award winning butcher Rolfe's of Walsham, who have been voted as 'Butcher of the Year' by the East Anglian Times. Rolfe's of Walsham have been in business for over 130 years delivering naturally reared meats and remaining true to traditional butchering methods.

Our fresh fish comes from Wyken Provisions based in Bury St Edmunds. They supply quality fish and seafood in East Anglia and are committed to sourcing sustainable stock and supporting Local Fishermen. They are BRC certified, meaning each and every sale of high risk products such as Mussels, Tuna and Oysters can be traced throughout the supply chain all the way to our kitchen.

Our fruit, vegetables and dairy come from Marksman Produce of Bury St Edmunds who have been serving the catering trade in and around Bury St Edmunds since 1997. They support Local Growers and deliver seasonal fruit and vegetables fresh to our door on a daily basis.

Our bread is baked by Mark at The Friendly Loaf Company, Mark left school in 1980 working with a French baker and then going on to complete his apprenticeship as a chef at Colchester and Westminster College. Mark has also worked in London, Australia, the far east, Le Talbooth and Whites in London. After completing a Diploma in pastry under the guidance of The Ritz Hotel London, and working at Clarice House BSE as a pastry chef for ten years has decided to work for himself, producing good simple handmade breads & pastries, sourcing local and fine ingredients.

All our suppliers are within a 12-mile radius of the Blue Boar and offer us a daily delivery service. This ensures all of our food is as fresh as possible when served to our customers, as well as the assurance that we are supporting businesses in the local area.

If you have any special dietary needs, please do not hesitate to ask a member of staff who will do their best to accommodate your requirements.

Joe and Ruth warmly welcome you to the Blue Boar and hope you enjoy your meal.

Telephone 01359 259168

*Visit us on Trip Advisor*