



# THE BOAR'S HEAD

## STARTERS

- Homemade Soup of the Day, Wensleydale and poppy seed scone **£6 w**
- Smooth Brussels Style Pate, Yorkshire chutney, pickles and toasted bloomer **£9 w**
- Medley of Mushroom Fricassee, toasted sour dough, watercress leaf **£9 v/w**
- Smoked Salmon and Chive Fishcake, crisp salad, lemon and herb crème fraiche **£9 w**
- Baked Garden Beets, Goats Cheese, Pomegranate and Walnut Salad, crisp bread **£9 v**

## MAINS

- Steak and Black Sheep Ale Pie, mushy peas and chips **£15 w**
- East Coast Fish and Chips, mushy peas, tartar sauce **£15 w**
- Seared Lambs Liver, crushed potato cake, smoked bacon, roast red onion **£15**
- Grilled Sea Bass Fillets, asparagus and summer cous cous **£16**
- Chickpea and Feta Fritters, smoked aubergine, tomato and coriander salsa **£15 v**
- Prime Beef Burger, bacon, mushroom and cheese, relish, coleslaw and chips **£15 w**
- Rump of Yorkshire Lamb, gratin potato, charred broccoli **£19**
- Roast Cauliflower, scorched tofu and Estate garden vegetables **£15 v**
- Yorkshire Rib-eye Steak, portabella mushroom, tomato, chips **£22**

## DESSERTS

- Classic Sticky Toffee Pudding, butterscotch sauce, vanilla ice cream **£8 w**
- Iced Eton Mess, local berries, raspberry sorbet **£8**
- Trio of Ices, vanilla and chocolate ice cream, raspberry sorbet **£5**
- White Chocolate and Baileys Cheesecake, chocolate ice cream **£8 w**