



# THE BOAR'S HEAD

We work closely with many different local suppliers to ensure that we source some of the regions finest ingredients. We also include produce from the Castle Kitchen Gardens when seasonally available. If we have not included your favourite dish, tell us and we will do our best to feature it on the next menu.

## To Start

Starters Mains

Seasonal Soup of the Day (Please see the Kitchen Market Menu)	£4.50	-
w/n Salmon & Crab Ravioli Tomato & Basil Fondue	£7.25	£13.95
w/n Yorkshire Rarebit on Toast /v Homemade Chutney & Mixed Leaves	£6.50	£9.95
Tiger Prawns With Paprika, Rosemary and Garlic Aioli & Garden Salad	£7.50	£13.95
Warm Smoked Mackerel Fillet Beetroot Compote & Horseradish Crème Fraiche	£6.50	£10.50
w Ripley Castle Estate Game Terrine Home Made Piccalilli	£6.50	£9.95
w "Moules Et Frites" Mussels Cooked with Crack Shot Ale. Served with Hand Cut Chips & Crusty Bread	£6.95	£11.00
n/v Yorkshire 'Minstrel' Cheddar salad Roasted Hazelnuts, Apple, Chicory & Mustard Dressing	£6.75	£10.50
w Seared Salmon Caesar Salad	£6.95	£11.00
n Smoked Chicken & Feta Salad Mixed Leaves, Cherry Tomatoes & Pesto Dressing	£6.95	£11.00
Salad of Seared Pigeon Breast with Smoked Bacon & Black Pudding Topped with a Soft Poached Duck Egg	£7.00	£12.50
w/n Salt & Pepper Squid with Sweet Chilli Dipping Sauce	£6.75	£11.25
w Devilled Whitebait Lemon & Herb Mayonnaise	£6.50	£9.95
w Homemade Corned Beef Hash Cake, Mixed Leaves & HP Sauce	£6.75	£11.00

## Local Favourites

w Ripley Stroganoff with Mixed Wild Rice or Fresh Pasta		
w Beef & Mushroom or	£7.00	£12.00
w/v Wild Mushroom	£6.50	£11.50
Ripley Castle Estate Game Pie Topped With Mashed Potatoes & served with Slow Cooked Red Cabbage		£9.95
w Braised Lamb Liver and Onions Spring Onion Mash, Onion Soubise, Deep Fried Shallot Rings	£7.00	£12.95

Bangers And Mash - Please See Market Menu For Today's Flavour.  
Served with Bubble & Squeak and Onion Gravy

Red Thai Chicken Curry, Scented Rice	£7.00	£11.00
w/n Wild Mushroom Risotto Rapeseed Oil, Walnuts & Parmesan	£7.00	£11.50

## From our Gardens or local Farms and Dairies

w/v Butternut Squash Gnocchi With Spinach, Yorkshire Blue Cheese and Toasted Pine Kernels	£6.50	£11.50
w/v Honey Roasted Vegetables /n Home Made Pasta & Pesto Dressing	£6.25	£11.00
w/v Roasted Red Pepper Tart Topped With Parmesan Crust Garden Salad & Beetroot Relish	£6.75	£11.75
w/n Root Vegetable Gratin Topped With Goats Cheese And Walnut Crust	£6.25	£11.00
v Thai Vegetable Curry Scented Rice	£6.50	£11.00

## Open Sandwiches Available at lunchtime only

Please choose from our selection of open sandwiches Available on Granary or White Bread Served with Coleslaw, Red Onion & Cucumber Pickle and Mixed Leaves

Warm Smoked Bacon & Free Range Chicken and Coronation Mayonnaise	£5.75
Mature Cheddar Cheese, Baked Lishmans Ham, Tomato & Home-made Piccalilli	£5.75
v Humous with Roasted Mediterranean Vegetables & Sun Blush Tomatoes	£5.75
Poached Salmon with Cream Cheese & Chives	£5.75
Roast Yorkshire Beef with Tomato & Mustard Chutney	£5.75

## Hot Sandwich of the Day -

Please see the Kitchen Market Menu



## From the Fields of Yorkshire Farms

w/n Ripley Style Chicken Kiev. Almond crusted Free Range Chicken Breast Stuffed with Smoked Garlic Butter on Creamed Potatoes	£13.00
Slow Roasted Belly Pork, Braised Pig Cheek Mustard Mash Potatoes & Apple Puree	£15.50
w Tender Oven Baked Shoulder Of Yorkshire Lamb, Glazed Vegetables & Butternut Squash Gnocchi	£14.95
Honey Roasted Gressingham Duck Breast Creamed Cabbage, Potato Rosti & Jus	£16.95
Pan-Fried Mignon Of Beef Fillet, Sticky Beef Feather Blade Suet Pudding & Carrot Puree	£16.95
Market Game Dish Of The Day. See Market Menu	
Market Meat Dish Of The Day. See Market Menu	
Yorkshire Pastures Beef Steak Served With Grilled Tomato And Field Mushroom: Rib Eye Steak	£17.75
Sirloin Steak	£18.50
Served With Your Choice Of Pink Peppercorn Sauce, Red Wine Jus Or Tarragon Butter	

## From the North Sea, Scottish Waters and Local Rivers

Mains

Seared Sea Bream Lyonnaise Potatoes, Autumn Mushrooms & Herb Oil	£14.25
Pan-Roasted Red Snapper Red Pepper & Tomato Risotto	£14.95
Natural Smoked Haddock, Chive Mashed Potatoes, Soft Poached Egg & Mustard Dressing	£13.50
"Surf And Turf". Roasted Cod Loin Braised Ox Tail, Wilted Spinach & Thyme Jus	£14.50
Roasted Monk Fish with White Bean & Chorizo Caserole	£16.75
Market Fish of The Day. See Market Menu	

## Side Orders

£2.50

v Home Made Hand Cut Chips	
w/v Cauliflower Cheese	
v Butter Sugar Snap Peas	
v Honey Roasted Carrots	
v Mixed Garden Vegetables	
v Creamy Mashed or Buttered New Potatoes	
v Mixed Salad Or Garden Leaf Salad	
w Home Made Brown & White Flower Pot Bread Serves 2	

## To Finish

Crème Caramel & Cinnamon Ice Cream	£5.50
w Garden Apple Crumble & Vanilla Custard	£5.50
w/n Dark Chocolate Mousse, Pistachio Cream & Homemade Shortbread	£5.50
w/n Sticky Toffee Pudding, Stickier Butterscotch Sauce & Vanilla Ice Cream	£5.50
w/n Individual Bakewell Tart & Clotted Cream	£5.50
w Banana Tarte Tatin & Baileys Ice Cream	£5.50
w Sponge Pudding Of The Day. See Market Menu	£5.50
Sweet of the Day. See Market Menu	£5.50
w Chocolate Bites. A Little Selection Of Chocolate Nibbles	£3.50
w Selection Of British Farmhouse Cheeses Estate Chutney, Celery & Grapes	£6.00

Suitable for (v) Vegetarians Contains (w) Wheat (n)Nuts

If you are concerned about any food allergies then please seek advice from any member of the team who will be happy to help.

# Wine List

Welcome to our list of popular wines. It includes some exciting wines to complement the season and the new menu. A more extensive wine list is available if you prefer, please ask. We also offer a selection of beers from local brewers in cask, keg or bottle and an array of spirits including some fine Island and Highland malts.

## White Wines

	175ml	250ml	Bottle
<b>1 Chenin Blanc, South Africa</b> <i>Easy drinking in mind, this dry wine is clean, crisp and well balanced</i>	£4.65	£5.50	£15.50
<b>2 Sauvignon Blanc, Chile</b> <i>A well balanced crisp, refreshing wine with enticing herbaceous and floral notes</i>	£4.65	£5.50	£16.00
<b>3 Grenache Viognier, Rhone</b> <i>Light, fruity and well balanced</i>	£4.65	£5.50	£16.00
<b>4 Sir Thomas Ingilby's Reserve Selection Chardonnay, Chile</b> <i>Totally un-oaked, well rounded, fruity and off dry</i>	£4.65	£5.50	£16.00
<b>5 Pinot Grigio, Italy</b> <i>Well balanced and packed with quality, dry but with strong fruit aroma &amp; flavours</i>	£4.75	£6.00	£17.00
<b>6 Deinhard Riesling, Germany</b> <i>Medium wine bursting with flavours of ripe fruit</i>	£4.75	£6.00	£17.00
<b>7 Chardonnay/Viognier, Australia</b> <i>Aromas of Pear, Peach, Almonds, rich texture and creamy finish</i>	£5.00	£6.00	£17.50
<b>8 Rioja Blanco, Spain</b> <i>Velvety and Buttery, great with fish</i>	£4.75	£6.00	£17.00
<b>9 Sauvignon Blanc, New Zealand</b> <i>Classic Zing of green fruits, youthful fresh and acidic</i>	£6.00	£7.50	£23.50
<b>10 Chablis, Burgundy</b> <i>A Classic, Chardonnay at its best</i>	£7.00	£8.00	£26.00
<b>11 Sancerre, Loire</b> <i>The original Sauvignon Blanc, often copied, rarely bettered</i>	£ 7.00	£8.00	£26.00

## Rosé Wines

<b>12 White Zinfandel, California, USA</b> <i>Light flowery fruit, highlighted strawberry and a touch of lemon, lovely salmon pink colour</i>	£4.80	£6.00	£17.00
<b>13 Pinot Blush, Italy</b> <i>Light, with good structure and fruit flavours</i>	£4.80	£6.00	£17.00

## Champagne & Sparkling Wines

<b>Prosecco</b>	Bottle £20.00 200ml individual bottle £6.95
<b>House Champagne White</b>	Bottle £35.00 Half bottle £17.50 200ml individual bottle £10.80
<b>House Champagne Rose</b>	Bottle £37.00 Half bottle £19.00 200ml individual bottle £11.00
<b>Pol Roger Brut NV</b>	Bottle £48.00
<b>Krug Grand Cuvee</b> <i>The ultimate in champagne? Founded in 1843, the Krug family's aim is to always reach as near to perfection as possible. Not cheap but the best things in life rarely are!</i>	Bottle £135.00

## Red Wines

	175ml	250ml	Bottle
<b>14 Sir Thomas Ingilby's Reserve Selection Merlot, Chile</b> <i>Mellow, soft yet rich, suited to most palates</i>	£4.65	£5.50	£16.00
<b>15 Rioja, Tinto, Spain</b> <i>Classic Rioja, bursting with fresh berries no ageing, vibrant &amp; light</i>	£4.65	£5.50	£16.00
<b>16 Cabernet Sauvignon, Chile</b> <i>Deep and with red fruit flavours</i>	£4.65	£5.50	£16.00
<b>17 Malbec, Argentina</b> <i>Expressive aromas of ripe spicy red fruits and candied apples, vanilla and menthol on the palate</i>	£4.80	£5.50	£16.50
<b>18 Pinotage, South Africa</b> <i>Light, soft and flavoursome, smooth tannins</i>	£4.80	£5.80	£16.50
<b>19 Black Shiraz, Australia</b> <i>Aromas of vanilla and tobacco, herbs and spices an espresso of a wine</i>	£5.00	£6.00	£17.50
<b>20 Valpolicella, Italy</b> <i>Light and elegant, packed with flavour</i>	£5.50	£6.50	£19.00
<b>21 Pinot Noir, New Zealand</b> <i>From the award winning St Clair vineyard a typical example of fruit and lightness</i>	£6.00	£7.50	£23.00
<b>22 Super Tuscan, Rippe delle Mandorle, Italy</b> <i>From the heart of Chianti, from a producer often voted Italy's finest</i>	£6.00	£7.50	£23.00
<b>23 Fleurie, Burgundy</b> <i>Really light, charming and fruity</i>	£7.00	£8.50	£26.00

## Beers / Lagers

	Half	Pint
Black Sheep Bitter 3.8%	£1.60	£3.10
Theakstons Best Bitter 3.8%	£1.60	£3.00
Tetley's Smoothflow 3.8%	£1.50	£2.95
Becks Vier 4%	£1.60	£3.10
Stella Artois 5.2%	£1.70	£3.30
Guinness 4.1%	£1.70	£3.30

We also offer a selection of guest real Ales from local breweries.

## Tea, Coffee & Infusions

Yorkshire Tea	£2.75
Filter Coffee Roasted & Blended to our own recipe	£2.75
Espresso	£2.25
Double Espresso	£2.85
Latte, Mocha, Cappuccino	£3.00
Large Cappucino	£3.75
Choose from our large selection of various Infusions	£2.75
Chocolate Bites <i>A little selection of chocolate nibbles</i>	£3.25

Prices are inclusive of VAT at the current rate. Service is at your discretion.

