



# THE BOAR'S HEAD

RIPLEY CASTLE

## SAMPLE MENU

### *Starters*

<b>Soup of the Day</b> £5 (V, W) <i>Served with savoury mini scone</i>	<b>Wild Mushroom Tartlet</b> £7 (V, W) <i>Roast Artichoke, chive crème fraiche</i>
<b>Chicken Liver Parfait</b> £7 (W) <i>Toasted brioche, pickles</i>	<b>Prawn Cocktail</b> £7.50 <i>Arctic and tiger prawns, spiced Marie Rose</i>
<b>Scallops</b> £8 (W) <i>Baked queen scallops in the shell, garlic butter, gruyere crumb</i>	<b>"Ploughman's"</b> £9 (W) <i>Home-roast ham, pork pie, Wensleydale cheese, bread and pickles</i>
<b>Cured Salmon</b> £7 <i>Beetroot salsa, horseradish cream</i>	<b>Seafood Platter</b> £18 (W) <i>Prawn cocktail, baked scallops, smoked salmon, tiger prawn</i>

### *Mains*

<b>Steak &amp; Black Sheep Ale Pie</b> £13 (W) <i>Roast new potatoes, root vegetables</i>	<b>Bacon Chop</b> £12 <i>Pineapple salsa, fried egg &amp; chips</i>
<b>Beer Battered Fish &amp; Chips</b> £13 (W) <i>Crushed pea puree &amp; tartar sauce</i>	<b>Steak</b> £18 <i>8oz Ribeye, Confit Tomato, Mushroom &amp; Chips</i>
<b>Sausage</b> £12 (W) <i>Cumberland Ring Sausage Garlic &amp; herb crushed potatoes, roasted red onion</i>	<b>Prime Beef Burger</b> £14 (W) <i>Topped with bacon &amp; flat mushroom &amp; chips served in a brioche bun</i>
<b>Fish Pie</b> £15 <i>Salmon, Smoked Haddock, Prawns, &amp; Queen Scallops With Egg, Capers &amp; White Wine Cream Sauce, and Wholegrain Mustard Mash Potato topping</i>	<b>Wild Mushroom Stroganoff</b> £11 (V) <i>Mixed Mushrooms, Onions &amp; Peppers cooked in a creamy Paprika &amp; Dijon Mustard Sauce. Served with Wild &amp; Basmati Rice</i>

### *Desserts*

<b>Burnt Cambridge Cream</b> £6 (V) <i>Dark chocolate sorbet</i>	<b>White Chocolate Cheesecake</b> £6 (W) <i>Yoghurt sorbet, passionfruit</i>
<b>Sticky Toffee Pudding</b> £6 (V,W) <i>Burnt banana, vanilla ice cream</i>	<b>Caramelised Apple Tart</b> £6 (W,V) <i>Honeycomb ice cream</i>
<b>Vanilla Panna Cotta</b> £6 <i>Poached garden rhubarb</i>	<b>Trio of Yorkshire Cheese</b> £6 (W) <i>Water biscuits and celery</i>
<b>Ice Cream Sundae</b> £6 (V) <i>Traditional ice cream sundae</i>	

SUITABLE FOR VEGETARIANS (V)

DISHES MAY CONTAIN NUTS (N) WHEAT (W)

Please advise staff of any allergy issues at the earliest opportunity so that they can assist you with appropriate menu choices.

As our menus change frequently, it may be necessary to seek guidance from the Chefs in some instances



## Market Menu

English Asparagus, Fried Duck Egg with Estate Foraged Wild Garlic **£8 (V)**

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Seared Pigeon Breast, Mushroom Fricassee, Blackberry Jus **£7**

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Grilled fillet of Red Mullet, Tomato, Olive Tart, Wild Garlic Pesto and Rocket **£9 (W)**

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Risotto of Celery, Radicchio, Grape and Truffled Brie **£9 (V)**

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Trio of Lamb, Baby Carrots, Peas & Beans **£16**

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Slow Cooked Pork Belly, Creamed Cabbage, Crisp Bacon **£13**

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Seared Fillets of Sea Bass, Mussels, Chorizo and Shellfish Velouté, Confit Potato **£14**

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Breast of Corn-fed Chicken, Fondant Potato, Braised English Lettuce & Salsify **£12**

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Chickpea, Sweetcorn and Cous Cous Burger, Flat mushroom, Cheese and Chips, Served in a Brioche Bun **£12 (V, W)**

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## Sandwiches

Served in either white or granary sliced bread with an aside of coleslaw and a shot of today's soup (W)

**Smoked Salmon £7.50**  
*Cream cheese, black pepper, sliced cucumber*

**Bacon & Brie £7.50**  
*Cranberry sauce*

**Mature Cheddar Cheese (V) £7**  
*Tomato chutney*

**"Castle Kitchen" Roast Beef £7**  
*Horseradish mayonnaise, rocket, sliced plum tomato*

**Warm Pulled Pork £8**  
*BBQ sauce, spiced slaw, served in a ciabatta bun*

## Side Orders

£2.50

**Honey & Rosemary Roast Root Vegetable**

**Mixed Leaf Salad**

**Sauté Garlic & Herb Greens**

**Chips**

**(V)**