

The New Boar Menu

Sharing Boards

Antipasti (GF)	£20.00	Seafood Platter	£23.00
Charcutier Mixed Cured Meats, Mixed Cheeses, Olives, Sundried Tomatoes & Capers.		Selection of Pan Fried Seafood, Prawns, Scampi Calamari, & Monkfish Bites with Fresh Bread	

Starters

Bruschetta (V, VG)	£6.00	Mediterranean Prawn (GF)	£8.50
Toasted Ciabatta Bread with Heritage Tomatoes Marinated with Olive Oil, Red Onion, Basil & Herbs Topped with Crumbly Feta Cheese		Mediterranean Fresh Water Prawns with Avocado, Cucumber & a Yoghurt & Dill Dressing	
Stracciatella	£10.00	Scallops (GF)	£14.00
Stracciatella Cheese with Cold Tomato and Basil Sauce and Crispy Parma Ham with Fresh Bread		Pan Fried Scallops with Leek Puree and Crispy Parma Ham	
Salmon (GF)	£11.00	Duck (GF)	£10.00
Cured Salmon with Soft Cheese and Pistachios		Strips of Duck Breast with Stir Fried Vegetables with a Soy Sauce & Chillies Dressing	
Octopus Salad (GF)	£9.50	Beef Carpaccio (GF)	£10.00
Medley of Vegetables, Marinated in Lemon & Olive Oil with Octopus		Thin Sliced Seared Beef with Rocket, Parmesan Shavings, Roasted Peanuts with an Olive Oil & Lemon Dressing	
Baby Squid	£9.50	Gaborone	£12.00
Pan Fried Baby Squid with White Wine, Garlic, Chilli and Tomato Sauce & Crusty Bread		Shelled Tiger Prawns in a White Wine, Garlic, Tomato & Chilli Sauce served with Crusty Bread	

Salads

Chicken Caesar Salad	£14.00
Grilled Chicken with Marinated Anchovies, Parmesan Shavings over Cos & Iceberg Lettuce, Topped with a Classic Caesar Dressing & Croutons	
Tuna Salad (GF)	£15.00
Grilled Tuna on a bed of Mixed Leaves with Walnuts, Crispy Parma Ham, Cherry Tomatoes & a Balsamic Glaze Dressing	
Stuffed Pepper Salad (V, VG)	£15.00
Roasted Red Pepper stuffed with Fragrant Spiced Cous Cous & Heritage Tomatoes	

Sides

New Potatoes	£4.00	Garlic Mushrooms	£4.00
Hand Cut Triple Cooked Chips	£3.50	Grilled Asparagus	£6.00
Fresh Grilled Vegetables	£4.50	Pancetta with Peas & Onion	£5.00
Tomato & Onion Salad	£4.00	Mixed Leaf Salad	£3.50

Not all ingredients in recipes are clearly identified on the menu. We care for your wellbeing, & customers with food allergies are asked to discuss their needs with the duty manager who will be happy to talk to the chef & advise on appropriate menu choices if required, alternatively ask for our allergy information pack. All our food is prepared fresh once you order please allow reasonable cooking times especially when busy. www.thenewboarabridge.co.uk | info@thenewboarabridge.co.uk | 01992 812110

Mains

Spaghetti Marinara	£18.00	Ravioli (V, VG)	£16.00
Mixed Seafood tossed through Spaghetti with a White Wine & Garlic Sauce		Ravioli Filled with Baby Spinach & Ricotta Cheese with a Tomato and Cheese Sauce	
Monkfish (GF)	£25.00	Spaghetti Lobster	£30.00
Medallions of Monkfish with Buttered New Potatoes, Asparagus Set on a Roasted Red Pepper Sauce		Half a Fresh Lobster with Shrimps, Courgette & Cherry Tomatoes, Tossed in a Garlic White Sauce	
Octopus (GF)	£28.00	Tuna Steak (GF)	£26.00
Grilled Octopus with New Baby Potatoes & Roasted Vegetables		Seared Tuna Steak with Roasted Peppers, Avocado, Chillies & Wasabi	
Chicken (GF)	£17.00	Duck Breast (GF)	£22.00
Crispy Coated Chicken Breast with Spicy Julienne Vegetables		Duck Breast with Roasted Carrot & Parsnip, Pak Choi & a Rich Plum Sauce	
Rib-Eye Steak 12oz	£30.00	Tournedos Rossini	£33.00
Fillet Steak 10oz	£32.00	10oz Fillet Steak topped with a Duck Liver Parfait served with a Red Wine Jus & New Potatoes	
Grilled Steak served with Hand Cut Triple Cooked Chips, Mushrooms, Grilled Tomato & Homemade Peppercorn Sauce		Lamb Cutlets (GF)	£26.00
Stone Bass (GF)	£23.00	Lamb Cutlets served with English Asparagus, Sautéed New Potatoes and Red Wine Jus	
Grilled Stone Bass with a Carrot & Pea Risotto in a White Wine Sauce with Cherry Tomatoes			

New Boar Classics

Fish & Chips	£10.00/£15.00
Beer Battered Haddock, Hand Cut Triple Cooked Chips with Peas with Tartare Sauce	
10oz Cheese Burger	£17.00
Hand Crafted Beef Burger with Cheddar Cheese, Hand Cut Triple Cooked Chips & Side Salad	
Paella (GF) (To Share)	£40.00
Chicken Wings, Mediterranean Prawns, Chorizo, Peppers, Mussels Rice	
Tomahawk Steak (To Share)	£60.00
Chargrilled Tomahawk served with Hand Cut Triple Cooked Chips, Mushrooms, Cherry Tomatoes & Homemade Peppercorn Sauce	

Traditional

Sunday Lunch

£18.00

Lamb, Beef or Chicken

Served with Roast Potatoes Seasonal Vegetables.

Yorkshire Pudding

Stuffing and Gravy

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Childrens Menu

Two Courses £7.00 or Three Courses £9.00

Starters

Garlic Ciabatta Bread (V)

Garlic Ciabatta with Cheese

Mains

Mini Fish & Chips

Breaded Chicken Goujons & Chips

Childs Spinach & Ricotta Ravioli (V)

Spaghetti Pomodoro with Cheese (V)

Dessert

Chocolate Brownie with Vanilla Ice Cream (V, GF)

Two Scoops of Ice Cream or Sorbet, Choose From Vanilla, Chocolate, Strawberry, Mango or Lemon

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Desserts £7.00

Homemade Tiramisu - Coffee Infused Sponge Cake with Creamy Mascarpone Dusted with Cocoa Powder (V)

Rum Baba - French Yeast Cake soaked in a Rum Syrup served with Vanilla Ice Cream (V)

Eton Mess (V, GF)

Mango & White Chocolate Cheesecake

Bramley Apple Pie & Vanilla Ice Cream (V)

Chocolate Brownie with Vanilla Ice Cream (V, GF)

Selection of Ice Cream , Choose from Strawberry, Vanilla Or Chocolate. Mango or Lemon Sorbet

Hot Beverages

Made from locally Roasted Mac & Me Beans

Americano £2.50

Café Latte £3.00

Cappuccino £3.00

Hot Chocolate £3.00

Mocha £3.50

Espresso £2.25

Double Espresso £2.75

Liqueur Coffee £6.95

Tea Pigs, silk bagged to brew to you liking £3.00

Breakfast Tea, Earl Grey, Darjeeling, Chai, Green Tea, Peppermint, Super Fruit,