

B rasserie

Appetisers

Freshly baked ciabatta, with oil, balsamic & chilli houmous 3.25

Olives, sun-blushed tomatoes & marinated roasted peppers 3.25

Starters

Duo of pepper soup with balsamic glaze & chive oil (V) 4.75

Chicken liver & bacon pate, with tomato & Apple chutney and ciabatta crisps 5.50

Baked garlic field mushrooms with leek veloute & grilled goats cheese (V) 5.95

Peppered smoked salmon with horseradish crème fraiche, rocket salad & beetroot carpaccio 6.75

Chilled melon & mango, with mandarin jelly. citrus sorbet & coulis (V) 4.95

Walnut crumbed goats cheese, with baby herb salad & red onion marmalade 5.50

Main courses

Roasted rack of lamb Glazed baby vegetables, fondant potato & redcurrant jus	16.50
Poached salmon fillet Peppered new potatoes asparagus tips & hollandaise sauce	13.50
Risotto (V) Parmesan, sun-blushed tomatoes, caramelised onion, green herb oil	11.25
Seared calves liver Buttered mash, bacon crisps, green beans & shallot essence	13.95
Pan-fried fillet of beef Herb croute, pate, chateau potatoes, roasted root vegetables & Madeira jus	21.95
Sea bass nicoise Grilled fillets on warmed salad nicoise, with soft herb dressing & peppered egg	14.95
8oz Rib-eye Bourguignon Char-grilled steak with hand-cut chips & rich burgundy stew	16.95
Garlic chicken supreme Cabbage, bacon pearl barley broth & roasted potato & thyme-scented jus	13.95
White & black pudding Crispy bacon, scallop potatoes, poached egg & mustard cream	11.75
8oz Sirloin Steak Hand-cut chips, grill garnish & watercress	16.95
Thai-spiced king prawns Coconut, lime & chilli cream & coriander rice noodles	15.50

Side dishes & sauce

Hand cut chips	2.50
Shoestring fries	2.50
Green salad	2.50
Tomato & red onion salad	2.50
Garlic ciabatta	2.50
Steamed market vegetables	2.50
Pink peppercorn sauce	2.50

Desserts

Citrus tart Sweetened vanilla cream, fruit coulis & berries	5.25
Selection of local cheeses Savoury biscuits, celery sticks & grapes	6.75
Local ice cream In a brandy snap basket. Choose from; Rhubarb and Custard Liquorice and blackcurrant Vanilla Ferrero Rocher	5.25
Sticky date pudding Toffee fudge sauce & Chantilly cream	5.50
Apricot & brandy bread & butter pudding With sauce anglaise	5.25
Cream-filled profiteroles Covered in milk chocolate, with white chocolate shavings	5.25

Coffees

Irish coffee	3.50
Jameson's Irish whiskey with coffee and freshly whipped cream	
Calypso coffee	3.50
Tia Maria with coffee and freshly whipped cream	
Disaronno coffee	3.50
Amaretto with coffee and freshly whipped cream	
Highland coffee	3.50
Bells scotch whiskey with coffee and freshly whipped cream	
Baileys coffee	3.50
Irish baileys cream with coffee and freshly whipped cream	
Americano	2.10
Espresso	2.10
Double espresso	2.50

What's On @ the Wild Boar

Wedding Fayres – February & October

Live music every Saturday night,

Check at reception for information on our party nights!