

SUNDAY LUNCH
BLUE BOAR INN
12.00pm - 3.30pm

3 COURSE PLUS COFFEE

£12.95

CHILDRENS 3 COURSE

£11.95



STARTERS

Wholesome Soup of the Moment

Homemade, served piping hot, ask your server for details.

Breaded Plaice Goujons

Deep fried, served with a lemon mayo dip.

Breaded Garlic Mushrooms

Deep fried, served with a garlic mayo dip.

Spicy Potato Wedges

Served with a BBQ Dip.

Victory Mushrooms

Whole button mushrooms with bacon, cooked in a white wine, wholegrain mustard & creamy blue Cheese sauce.

Chilled Melon

Fresh Chunks served on a raspberry coulis.

Chefs own Chicken Liver Pate

Served with redcurrant jelly & toast.

MAIN COURSE (ROASTS)

Topside of Scottish Beef

Served with a homemade traditional Yorkshire pudding.

Roast Pork

Served with stuffing and crackling.

Roast Meat of the Day

Ask your server for details.

Roast combo

The above three meats, served with a Yorkshire Pudding.

ALTERNATIVE DISHES

Steak Mushroom & Real Ale Pie

Homemade, served with gravy.

Wholetail Breaded Scampi

Served with tartar sauce.

8oz Prime Scottish Rump Steak

(Supplement £5.50) cooked to your liking served with mushrooms and tomato.

Fresh Catch of the Day

Ask your server for details.

Lasagne Bolognese (Homemade)

Layers of pasta in a tasty meat sauce topped with melted cheese.

**ALL OF OUR MAIN COURSES ARE SERVED WITH
TERRINES OF FRESH SEASONAL VEGETABLES &
POTATOES WITH ROAST GRAVY**

DESSERTS & COFFEE

Choose from a tempting selection of desserts from our chalk board and finish off with coffee and mints.

**VEGETARIAN MENU AVAILABLE
SEPARATELY**

DINNER MENU