
BLUE
BOAR
PUB



DRAUGHT BEERS	HALF PINT	PINT
BLUE BOAR LAGER (4.0%) Bespoke English Lager made with locally grown malt and hops.	£4.00	£6.95
MEANTIME PALE ALE (4.3%) Slightly roasted malt profile with plenty of sweetness and citrusy hops.	£4.00	£6.95
HAWKSTONE IPA (4.8%) Leads with a burst of citrus flavour and touches of honey and caramel, balanced by a smooth bitter finish.	£4.00	£6.95
HAWKSTONE LAGER / CIDER (4.8%) The original Hawkstone Lager. With a smooth body and top notes of light citrus, crisp bitterness and malty backbone. Setting the standard for a British Premium Lager. Using the fresh pressed juice from apples picked locally.	£4.00	£6.95
SOHO LAGER (4.5%) A premium, slow-brewed, unpasteurised lager-beer, inspired by our years of working in the pubs and bars of the groovy melting pot that is Soho.	£4.00	£6.95
GUINNESS (4.1%) Perfect balance of bitter and sweet with malt and roast character	£4.00	£6.95
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BOTTLED BEERS & CIDERS		
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LONDON PRIDE 33CL A good malty base with an excellent blend of hop character, resulting in an easy-drinking beer with great body and a fruity, satisfying finish.		£6.50
PILSNER URQUELL 33CL A classic Czech lager - smooth, malty, hoppy and bursting with fresh flavours. Good enough to drink anywhere and at any time.		£6.50
SOHO LAGER 33CL A premium, slow-brewed, unpasteurised lager-beer, inspired by our years of working in the pubs and bars of the groovy melting pot that is Soho.		£6.75
SASSY CIDRE BRUT 33CL / SASSY CIDRE ROSE 33CL Perfect balance between the traditional dry taste of a cidre brut and the fruitiness of a semy-dry cidre. Smooth effervescence, full-bodied with apple and leather aroma, subtle balance between acidity, bitterness and roundness.		£6.50
HAWKSTONE LAGER / IPA 33CL The original Hawkstone Lager. Setting the standard for a British Premium Lager. The IPA with bursts of tropical and citrus, and richness from the malt, it's perfectly balanced with the hop bitterness that runs through.		£6.75

Adults need around 2000 Kcal a day.

All prices are inclusive of V.A.T. at current rate and are subject to discretionary service charge at 12.5%. All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.

SUSTAINABLE COCKTAILS	£12.50
<p>A selection of unique sustainable cocktails where each cocktail has its own unique story and sustainable impact.</p> <p>FAIR ESPRESSO MARTINI Fair vodka, Fair coffee liqueur, espresso.</p> <p>EL RAYO PALOMA El Rayo tequila, grapefruit, fresh lime juice.</p> <p>SAPLING BLOODY MARY / RED SNAPPER Sapling vodka or gin, pickle house tomato juice, spiced to your liking.</p> <p>OLD TIDAL WAVE Tidal rum, mint, english sparkling wine and fresh lime.</p> <p>MIDNIGHT MARTINI Charcoal, vodka and fresh lemon juice.</p> <p>DRIFT AND STORMY Two Drifters rum, fresh lime juice and London Essence ginger beer.</p> <p>SALCOMBE SANDS Salcombe gin, peach, fresh lemon juice and London Essence Soda water.</p> <p>BRITS SPRITZ Doppelgänger aperitivo, strawberry, elderflower,</p>	
BLUE BOAR CLASSICS	£12.00
<p>A list of must have classic favourites.</p> <p>BLUE BOAR NEGRONI Beefeater gin, Campari and Cocchi Vermouth</p> <p>BLUE BOAR TOMMY MARGARITA Olmeca tequila, triple sec, fresh lime juice and salt</p> <p>BLUE BOAR BALSAMIC GIMLET Monkey 47 gin, lime and balsamic</p> <p>BLUE BOAR MARTINI Your choice of gin or vodka, shaken or stirred.</p>	

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CHAMPAGNE & SPARKLING WINE	125ML	BOTTLE
BOLLA PROSECCO SUPERIORE BRUT	£10.00	£45.00
HAMBLEDON CLASSIC CUVÉE NV	£14.00	£65.00
AYALA Brut MAJEUR NV	£17.00	£80.00
AYALA Brut MAJEUR ROSÉ NV		£95.00
BOLLINGER SPECIAL CUVÉE BRUT NV		£110.00
CHAPEL DOWN BRUT NV		£75.00
WHITE WINE	175ML	BOTTLE
REIGN OF TERROIR CHENIN BLANC SWARTLAND	£9.00	£32.00
TENUTA DEL PORCONERO FALANGHINA, ORGANIC PAESTUM		£35.00
PICPOUL DE PINET, LES GIRELLES JEAN-LUC COLOMBO	£10.00	£36.00
VAVASOUR SAUVIGNON BLANC AWATERE VALLEY	£10.00	£38.00
PACO & LOLA ALBARIÑO RÍAS BAIXAS		£40.00
SOELLNER WOGENRAIN ORGANIC GRÜNER VELTLINER WAGRAM	£11.00	£40.00
CHARDONNAY, VIDAL RESERVE HAWKE'S BAY	£11.00	£42.00
GAVI DI GAVI LA TOLEDANA		£45.00
SANCERRE, LES COLLINETTES JOSEPH MELLOTT		£60.00
CHABLIS GLOIRE DE CHABLIS J. MOREAU & FILS		£65.00
MEURSAULT LOUIS JADOT		£95.00

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ROSÉ WINE	175ML	BOTTLE	MAGNUM
ANTONIO RUBINI PINOT GRIGIO ROSE DELLE VENEZIE DOC	£8.75	£35.50	
CÔTES DE PROVENCE ROSÉ, PURE, MIRABEAU	£11.00	£45.00	£90.00
WHISPERING ANGEL, CHÂTEAU D'ESCLANS	£12.50	£50.00	£95.00
RED WINE	175ML	BOTTLE	MAGNUM
VINUVA ORGANIC NERO D'AVOLA, TERRE SICILIANE	£9.00	£35.00	
SAINTE MARIE DES CROZES L'OUTSIDER ORGANIC CABERNET FRANC, PAYS D'OC		£35.00	
PASSO SARDO CANNONAU SARDEGNA DOC		£40.00	
SALENTEIN BARREL SELECTION MALBEC, UCO VALLEY, MENDOZA	£11.00	£40.00	£80.00
VAVASOUR PINOT NOIR, AWATERE VALLEY	£12.50	£50.00	
CHÂTEAU LYONNAT, LUSSAC-SAINT-ÉMILION	£12.50	£50.00	£100.00
BLACK ANGUS CABERNET SAUVIGNON, VICTORIA	£18.00	£65.00	
THE CHOCOLATE BLOCK, BOEKENHOUTSKLOOF WESTERN CAPE		£65.00	£120.00
ALEXANDER VS THE HAM FACTORY RIBERA DEL DUERO CASA ROJO		£85.00	
CHÂTEAU LAGRANGE 2014, ST JULIEN, 3ÈME GRAND CLASSÉ		£110.00	
DESSERT WINE	125ML	500ML	BOTTLE
CHÂTEAU GRAND JAUGA, SAUTERNES	£10.00	£35.00	£45.00

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SCOTCH WHISKY	
THE GLENLIVET CARIBBEAN RESERVE	£5.75
ABERLOUR 12 YEAR OLD DOUBLE CASK MATURED	£5.70
CHIVAS REGAL 12 YEARS	£6.75
TALISKER	£7.75
LAPHROAIG 10	£7.75
BOWMORE 12 YEARS	£7.75
BOWMORE 15 YEARS	£9.75
BOWMORE 18 YEARS	£17.50
IRISH WHISKEY	
JAMESON'S ORANGE	£4.75
JAMESON'S ORIGINAL	£4.75
POWERS DISTILLER'S CUT	£5.75
JAMESON'S BLACK BARREL	£6.75
REDBREAST 12 YEAR OLD	£7.25
REDBREAST 15 YEAR OLD	£12.50
BOURBON & RYE	
MAKER'S MARK	£5.75
BULLEIT BOURBON	£5.75
BUFFALO TRACE	£5.75
WOODFORD RESERVE	£6.75
ELIJAH CRAIG SMALL BATCH	£7.25
WORLD WHISKY	
NIKKA COFFEE	£10.50
NIKKA PURE MALT WHITE	£12.50
SUNTORY HIBIKI HARMONY	£17.50
NIKKA 12 YEAR OLD	£27.50

OUR STANDARD MEASURES ARE 25ML FOR SPIRITS. 50ML SPIRITS MEASUREMENTS ARE AVAILABLE.

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RUM	
PLANTATION	£4.75
BACARDI 8 YEAR OLD	£4.70
THE KRAKEN	£4.75
HAVANA CLUB ESPECIAL	£4.75
TIDAL RUM	£6.50
HAVANA CLUB CUBAN SPICE	£4.75
AGAVE SPIRITS	
OLMECA ALTOS BLANCO TEQUILA	£6.00
PATRON SILVER	£7.00
1800 REPOSADO	£6.25
COGNAC	
MARTELL VS	£6.75
MARTELL VSOP	£8.75
MARTELL CORDON BLEU	£17.75
HENESSEY XO	£27.50
GIN	
BEEFEATER 24	£4.70
SAPLING	£4.70
HENDRICKS	£4.70
ROKU	£4.70
MONKEY 47	£6.00
SALCOMBE GIN	£5.70
MALFY PINK GRAPEFRUIT	£5.70
MALFY BLOOD ORANGE	£5.70
RENEGADE	£5.70
VODKA	
ABSOLUT ELYX	£6.35
SAPLING	£5.70
RENAISSANCE	£5.75
HAKU	£5.70
RENAISSANCE ROSE	£5.75
FAIR VODKA	£5.75
GREY GOOSE	£5.75
BALLER	£5.70
KONIK'S TAIL	£9.25

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SOFT DRINKS & WATER	
LONDON ESSENCE TONIC 200ML	£4.50
LONDON ESSENCE SODA WATER 200ML	£4.50
LONDON ESSENCE GINGER ALE 200ML	£4.50
LONDON ESSENCE GINGER BEER 200ML	£4.50
LONDON ESSENCE WHITE PEACH & JASMINE SODA 200ML	£4.50
LONDON ESSENCE RHUBARB & CARDAMOM SODA 200ML	£4.50
COCA-COLA 330ML	£4.50
DIET COKE 330ML	£4.50
FRANKLIN & SONS LEMONADE 200ML	£4.50
FRANKLIN & SONS BITTER LEMON 200ML	£4.50
FROBISHER CRANBERRY JUICE	£4.50
FROBISHER APPLE JUICE	£4.50
FROBISHER PINEAPPLE JUICE	£4.50
FROBISHER ORANGE JUICE	£4.50
PICKLE HOUSE TOMATO JUICE	£4.50
MINERAL WATER STILL / SPARKLING SMALL	£3.50
MINERAL WATER STILL / SPARKLING LARGE	£4.50
N11 - Non Alcoholic Cocktails	£8.50
<p>NLL-GRONI A 0% take on a classic cocktail (95 kcal)</p> <p>THE SPEAKER Fresh Ginger, New London Light, Ginger syrup (105 kcal)</p> <p>ST JAMES'S GARDEN Summer fruits, New London Light and London Essence Soda (85 kcal)</p> <p>THE LONDON LIGHT New London Light, fresh mint, elderflower and London Essence Soda (100 kcal)</p> <p>NIL-OLD FASHIONED New London Light, fresh mint, elderflower and London Essence Soda (100 kcal)</p> <p>New London Light is a bold collection of contemporary non-alcoholic spirits and aperitifs, crafted by our team of expert distillers who challenge the process and bring innovative flavour combinations into a new era of taste without alcohol. Based in Salcombe New London Light helps protect and regenerate 1m² of seagrass by donating to the Marine Conservation Society.</p>	

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