



Welcome

Welcome to the Boars Head, a family run and owned local Country Gastro village pub, situated just a few minutes away from Hoghton Tower.

From the 16th century the Boars Head has been at the heart of life in the village of Hoghton and since taking over the reins in 2009 being true to our heritage our aim is to continue to offer a warm welcome, in a relaxed setting with exceptional friendly service and hearty locally produced seasonal food.

Originally a 16th century coaching Inn the Boar's Head is believed to be one of the final overnight stops of the famous Pendle witches in 1612, before their eventual trials and sentencing at Lancaster. Today the Boars Head is that perfect setting for a special occasion or for simply getting together with friends. You can unwind and enjoy our cuisine in the restaurant and bar or even dine alfresco, making the most of those hot summer days on our superb outside terrace, or why not unwind next to our log fire with a newspaper and one of our locally selected fine craft ales.

All our dishes are prepared in-house by our skilled chefs, and we can cater for most dietary requirements. Our varied menu and specials are prepared daily in our own kitchens from the best local produce. We have several customer favourites which we blend with a good mix of modern and more varied cuisines which provides a great choice for our guests, and well-behaved dogs are also welcome in the bar and our outside terrace areas.

Joanne and her team welcome you to the Boars Head and hope you will enjoy the warmth of our hospitality.



Nibbles

GARLIC CIABATTA V VE	5.00
GARLIC CIABATTA WITH CHEESE V	6.00
SALT & PEPPER CHICKEN BITES sautéed peppers & onions, sliced red chilli, spring onion	7.95
BAKED SPINACH & ARTICHOKE DIP V cream cheese, mozzarella, parmesan, artichoke heart & spinach purée, croutes, jalapeños	8.00
MIXED MARINATED OLIVES V VE GF	4.00

Starters

SOUP OF THE DAY fresh granary or white bread, salted butter	6.50
GARLIC KING PRAWNS & CHORIZO lightly spiced tomato sauce, garlic sourdough	13.00
DUCK & ORANGE PÂTÉ fig & caramelised onion chutney, toasted croutes, salted butter, dressed leaves, brûlée orange	8.50
CAJUN BREADED HALLOUMI V hot honey	7.50
SOFT COWS MILK BURRATA GF cream-filled mozzarella, air-dried ham, balsamic, orchard fruits, blackberries, smoked sea salt, watercres	13.00
SMOKED SALMON & PRAWNS GF arctic prawns, scottish smoked salmon, garlic tiger prawn, leaves, lemon, marie-rose	12.50

(gf) Gluten-Free (v) Vegetarian (ve) Vegan

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Main Meals

PEPPERED STEAK PIE 16.95 slow-cooked beef steak, creamy peppercorn gravy, thick cut chips, mushy peas, pan gravy	TUSCAN CHICKEN GF 20.00 marinated chicken supreme, spinach, sun-dried tomato & peppers, rich garlic & paprika cream sauce, roasted new potatoes, crispy kale
CAVE-AGED CHEDDAR CHEESE & ONION PIE V 16.50 thick cut chips, baked beans, pan of gravy	MALAYSIAN VEGETABLE CURRY V VE 15.00 sweet potato, squash, mangetout & peppers in a spicy coconut curry sauce, long grain rice, fresh chilli & spring onion Add chicken breast 3.50 Add homemade garlic flatbread 1.50
BEER BATTERED HADDOCK & CHIPS LARGE 16.50 thick cut chips, mushy peas, lemon wedge SMALL 12.50 Add curry sauce 3.00 Add bread & butter 2.00	8oz FILLET STEAK* 33.00 thick cut chips, thyme-roasted plum tomato, sautéed field mushroom, watercress Add a pan of sauce, choose from: Peppercorn, Diane GF or Port & Stilton GF 3.00 Add garlic & parsley butter GF V 1.50
PAN-ROASTED ENGLISH LAMB RUMP GF 28.00 rosemary & pistachio crumb, garlic dauphinoise, pea & mint purée, spiced-roasted carrots, sprouting broccoli, port & red wine jus	
LEMON PEPPER COD GF 25.00 potato & leek gratin, spinach & watercress sauce, slow-roasted tomatoes, sprouting broccoli	

Burgers

All burgers are served in a toasted brioche bun with romaine lettuce,
tomato, red onion, red salt fries and bbq sauce

BOARS HEAD BURGER 16.50 minced steak patty, monteray jack cheese, pickles, chilli crisp mayo	
SOUTHERN FRIED CHICKEN BURGER 16.50 pickles, chilli crisp mayonnaise Add: Bacon GF Caramelised red onion marmalade GF V 1.00 Upgrade to truffle fries 1.50 Upgrade to loaded fries 2.50	



Sandwiches and Salads

All cold sandwiches served on your choice of fresh granary, white or gluten-free bread

STEAK CIABATTA	17.00
slices of 6oz*, 28 day dry-aged rump steak, caramelised red onion, watercress, peppercorn sauce, thick-cut chips	
CRISPY HADDOCK SANDWICH	14.00
toasted brioche, romaine lettuce, chilli crisp mayo, thick-cut chips	
SCOTTISH SMOKED SALMON & PRAWNS	13.00
cream cheese & dill spread, dressed leaves, marie-rose sauce	
MATURE CHEDDAR & CHUTNEY v	8.50
slab of wookie-hole cave-aged mature cheddar, sticky figgy chutney with caramelised onion, dressed salad	
CHICKEN CAESAR SALAD	17.00
skin-on chicken breast, crispy bacon, caesar dressing, garlic croutons, anchovies, parmesan	
COWS MILK BURRATA SALAD GF	15.00
cream-filled mozzarella, air-dried ham, balsamic, orchard fruits, blackberries, smoked sea salt, dressed watercress and leaves	
RUMP STEAK & BLUE CHEESE SALAD GF	19.00
dressed mixed leaves, pear, rocket, tomatoes, cucumber, shaved carrot & red onion	
SMOKED SALMON & PRAWN SALAD GF	18.00
dressed mixed salad with tomatoes, cucumber, shaved carrot & red onion, lemon, classic cocktail sauce	

Sides

THICK-CUT CHIPS v VE	4.25
RED SALT FRIES v VE	4.25
LOADED FRIES nacho sauce, bacon & melted cheese	6.00
TRUFFLE PARMESAN FRIES v	5.50
CRISPY FRIED ONION RINGS v cheese & chive dip	5.00
STEAMED SEASONAL VEGETABLES v	4.00
CAESAR SALAD romaine lettuce, crispy bacon, caesar dressing, garlic croutons, anchovies, parmesan	9.00
GARLIC CIABATTA v VE	5.00
GARLIC BREAD WITH CHEESE v	6.00

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Desserts

STICKY TOFFEE PUDDING v..... 8.00 salted toffee sauce, vanilla bean ice cream	DOUBLE CHOCOLATE BROWNIE v 8.50 chocolate sauce, salted caramel ice cream
LEMON MERINGUE PIE 9.00 sweet pastry, tangy lemon curd, torched Italian meringue, raspberry coulis, berries	RHUBARB & CUSTARD ETON MESS GF..... 8.00 vanilla-poached rhubarb, chantilly cream, custard, meringue, rhubarb syrup, honeycomb
VANILLA CRÈME BRÛLÉE v..... 8.00 shortbread biscuit, mixed berries	ICE CREAM 2 SCOOPS 5.00 vanilla pod GF v chocolate GF v 1 SCOOP 2.50 raspberry ripple v salted caramel GF v forest fruits sorbet v VE
WHITE CHOCOLATE & RASPBERRY CHEESECAKE 8.50 flapjack base, raspberry coulis, summer berries, yuzu pearls	

Hot Beverages

AMERICANO 3.50	BAILEY'S COFFEE 6.50
LATTE 3.95	MARTEL COFFEE 6.50
CAPPUCCINO 3.95	JAMESON'S COFFEE 6.50
DECAF 3.50	TIA MARIA COFFEE 6.50
ESPRESSO 3.00	COINTREAU COFFEE 6.50
DOUBLE ESPRESSO 4.00	BAILEY'S HOT CHOCOLATE 6.50
MOCHA 4.00	BREAKFAST TEA 3.50
FLAT WHITE 3.95	DECAF TEA 3.50
FLOATER COFFEE 4.00	EARL GREY 3.50
HOT CHOCOLATE 4.00	



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Sunday Roasts

Served every Sunday from 12 until 8pm (subject to availability)

Served with all the trimmings - roast potatoes, buttery mash, a large home made yorkshire pudding, seasonal vegetables, carrot & swede mash, and as much gravy as you like

TRIO OF MEATS 21.95

roast topside of beef, turkey breast, honey-roast ham, cranberry & sage stuffing

ROASTED TOPSIDE OF BEEF 19.95

served pink

ROAST TURKEY BREAST 18.95

cranberry & sage stuffing

HONEY-ROAST HAM 18.95

cranberry & sage stuffing

ROOT VEGETABLE & CHICKPEA MEATLOAF **v** 16.50

vegan option available (vegan pig in blanket replaces the yorkshire pudding)
just ask your server

Sides

CAVE-AGED CHEDDAR CAULIFLOWER CHEESE **v** parmesan crumb 5.50

EXTRA YORKSHIRE PUDDING **v** 1.50

STEAMED SEASONAL VEGETABLES **v** 4.00

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Gluten-Free Options

STARTERS

MIXED MARINATED OLIVES v VE.....	4.00	GARLIC KING PRAWNS & CHORIZO	13.00
SPINACH & ARTICHOKE DIP v.....	8.00	lightly spiced tomato sauce, gluten-free bread roll	
gluten-free bread roll		SOFT COWS MILK BURRATA	13.00
SOUP OF THE DAY	6.50	filled mozzarella, air-dried ham, balsamic, orchard fruits, blackberries, smoked sea salt, watercress	
gluten-free bread & butter		SMOKED SALMON & PRAWNS	12.50
DUCK & ORANGE PÂTÉ	8.50	arctic prawns, scottish smoked salmon, garlic tiger prawn, leaves, lemon, marie-rose	
caramelised onion, gluten-free bread, salted butter, dressed leaves, brûlée orange			

MAIN MEALS

LEMON PEPPER COD	25.00	CHICKEN CAESAR SALAD	17.00
potato & leek gratin, spinach & watercress sauce, slow-roasted tomatoes, sprouting broccoli		skin-on marinated chicken breast, crispy bacon, house caesar dressing, anchovies, parmesan	
PAN-ROASTED ENGLISH LAMB RUMP	28.00	COWS MILK BURRATA SALAD	15.00
rosemary & pistachio crumb, garlic dauphinoise, pea & mint puree, spiced-roasted carrots, sprouting broccoli, port & red wine jus		cream-filled mozzarella, air-dried ham, balsamic, orchard fruits, blackberries, smoked sea salt, dressed watercress and leaves	
TUSCAN CHICKEN	20.00	RUMP STEAK & BLUE CHEESE SALAD	19.00
marinated chicken supreme, spinach, sun-dried tomato & peppers, rich garlic & paprika cream sauce, roasted new potatoes, crispy kale		dressed mixed leaves, pear, rocket, tomatoes, cucumber, carrot & red onion	
8OZ FILLET STEAK*	33.00	SMOKED SALMON & PRAWN SALAD	18.00
thick cut chips, thyme-roasted plum tomato, sautéed field mushroom, watercress		dressed mixed salad with tomatoes, cucumber, shaved carrot & red onion, lemon, classic cocktail sauce	
Add a pan of sauce, choose from: Diane, Port & Stilton 3.00 Add garlic and parsley butter v 1.50			

SIDES

GLUTEN-FREE THICK-CUT CHIPS v VE.....	4.25
GLUTEN-FREE TRUFFLE PARMESAN CHIPS v.....	5.50
GLUTEN-FREE RED SALT FRIES v VE.....	4.25
STEAMED SEASONAL VEGETABLES v.....	4.00
CAESAR SALAD	9.00
romaine, crispy bacon, house caesar dressing, anchovies, parmesan	

DESSERTS

WHITE CHOCOLATE & RASPBERRY CHEESECAKE	8.50
flapjack base, raspberry coulis, summer berries, yuzu pearls, double cream	
RHUBARB & CUSTARD ETON MESS v.....	8.00
vanilla-poached rhubarb, chantilly cream, custard, meringue, rhubarb syrup, honeycomb	
VANILLA CRÈME BRÛLÉE v mixed berries.....	8.00
ICE CREAM	2 SCOOPS 5.00
vanilla pod v chocolate v.....	1 SCOOP 2.50
salted caramel v.....	

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