



The Blue Boar Inn

Evening Menu

Home made soup of the day with crusty bread.

4.50 / 6.50

Smoked Scottish salmon with brown bread & butter.

£5.95 / £10.95

Goat's cheese on a tomato & garlic crouton, with balsamic syrup.

5.25 / 9.95

Anti pasti platter – (salami, olives, cornichons, olive oil toasts etc)

5.95 / 10.95

Dressed salad with black pudding & a pear & fig chutney.

5.95 / 10.95

Prawns with marie rose sauce or black pepper & lemon, with brown bread & butter.

5.95 / 10.95

Melon, smoked salmon & prawns, served with a dressed salad.

6.95 / 12.50

Norfolk beef & real ale pie served with fresh vegetables & new or sauté potatoes. – 9.95

Sustainably sourced cod in beer batter, served with chips, homemade tartare sauce & dressed salad. – 9.95

Homecooked Ryburgh ham with two organic freerange eggs, sauté potatoes & a dressed salad. – 9.95

Scampi tails with sauté potatoes & homemade tartare sauce – 9.95.

Sweet & sour stir fry vegetables with steamed rice – 9.95

Chicken breast pieces in a prawn thermidor & cognac cream sauce,
served with new potatoes & vegetables. – 12.95

Monkfish pieces with smoked salmon ribbons & shrimps with a sherry
dill cream sauce, served with a timbale of rice & peas. – 13.95

Cassoulet of chicken leg & sausage with puy lentils, root vegetable &
burgundy jus. – 10.95

Pot roast 1/2 guinea fowl with a Portobello mushroom & tarragon
gravy, served with fresh vegetables. – 11.95

Thai style stir fry prawns in a hot & sweet chilli sauce, served with
steamed rice & prawn crackers. – 11.95

Aberdeen Angus rump steak with tiger prawns & garlic butter, with all
the trimmings. – 13.95

Ryburgh smoked bacon steaks, with sauté potatoes, mushrooms,
tomato & dressed salad. – 10.95

Ryburgh pork loin with crackling and a Binham blue cheese & cream
sauce, served with fresh vegetables – 12.50

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