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www.justwildboar.com

A few words about us - the website on paper if you like!!

At Just Wild Boar, we aim to produce the best quality, free range and naturally fed Wild Boar. We have our products in top local restaurants. Its sweet and distinct flavour will make our Wild Boar something special for your taste buds.

We believe that people want good food which is locally produced and fully traceable. Where we complement it with other ingredients we use locally sourced and fair trade items.



Events.

During the year, you will see us out and about at a number of shows. We want to cook you a fresh, tasty, wholesome meals and snacks. We often have Wild Boar Chilli and a Boar Bourguignon served with local jacket potatoes and of course Boar burgers.

Burger and a beer ? Coming right up!

We are fully licensed as well (except of course when you see us at beer festivals - that would just be cheeky)

Livestock.

We pride ourselves on the health and welfare of our animals and our high standards of care.

They are allowed to run free and rummage for food as they would in the wild. They are not over crowded and when they do leave the trip is only 20 minutes door to door.

At times have livestock for sale, please call for availability.



Meat.

All of our meat is cut and packed by our butcher.

We always have our standard cuts available from the freezer. If you have specific requirements we can normally accommodate them, although not always immediately. In the near future, as well as fresh meat, we hope to also be able to offer a range of smoked goods. p

Watch the website for more details.

For more details have a look at the live website or pick up the phone for a chat.