

# BOXCAR

## £45 Set Menu

2 course feasting menu to share  
Alternative dishes are available for  
dietaries & allergies, please advise in  
advance when selecting the menu so

### To Start ALL SERVED

Toasted brown loaf, whipped house butter [v]  
Crispy monkfish, preserved lemon & herb salsa  
Chicken, pistachio & apricot terrine, blood orange ketchup [df/gf]

### Mains CHOOSE 2

Torched mackerel, peas and broad beans [gf/df]  
Tamworth pork chop, sweet and sour onions, thyme jus [gf]  
Scottish sirloin steak [gf/df]

*Served with peppercorn sauce & béarnaise*

### Sides ALL SERVED

Fries, rosemary salt [pb/gf/df]  
Truffled mash potato [v/gf]  
Braised red cabbage [pb/gf/df]

### Cheese

British cheese board, crackers, fruit chutney [v]  
*Optional course priced at £10pp, or order a selection for the table*

*[pb] Plant Based [v] Vegetarian [df] Dairy Free [gf] Gluten Free*

*Please inform us of any allergies. An optional 12.5% service charge will be added to your bill.*

# BOXCAR

## £55 Set Menu

3 course feasting menu to share  
Alternative dishes are available for  
dietaries & allergies, please advise in  
advance when selecting the menu so

### To Start ALL SERVED

Toasted brown loaf, whipped house butter [v]  
Crispy monkfish, preserved lemon & herb salsa  
Chicken, pistachio & apricot terrine, blood orange ketchup [df/gf]

### Mains ALL SERVED

Lamb shank shepherd's pie, red wine jus  
Pan roasted cod, monk's beard & brixham crab bisque [gf]  
Chateaubriand [gf/df]

*Served with peppercorn sauce & béarnaise*

### Sides ALL SERVED

Fries, rosemary salt [pb/gf/df]  
Truffled mash potato [v/gf]  
Braised red cabbage [pb/gf/df]

### Dessert

Dark chocolate ganache, poached clementines, candied pecans [v]

### Cheese

British cheese board, crackers, fruit chutney [v]  
*Optional course priced at £10pp, or order a selection for the table*

*[pb] Plant Based [v] Vegetarian [df] Dairy Free [gf] Gluten Free*

*Please inform us of any allergies. An optional 12.5% service charge will be added to your bill.*

# BOXCAR

## £70 Set Menu

3 course feasting menu to share  
Alternative dishes are available for  
dietaries & allergies, please advise in  
advance when selecting the menu so  
we can cater accordingly.

### To Start ALL SERVED

Grilled tiger prawns, tarragon & garlic butter [gf]

Crispy monkfish, preserved lemon & herb salsa

Chicken, pistachio & apricot terrine, blood orange ketchup [df/gf]

### Mains CHOOSE 3

Chateaubriand [gf/df]

Cote de Boeuf [gf/df]

T-bone [gf/df]

Pan roasted cod, monk's beard & brixham crab bisque [gf]

*Served with peppercorn sauce, béarnaise & brown butter hollandaise*

### Sides ALL SERVED

Truffle and parmesan fries [v/gf]

Heritage tomatoes, tarragon, pickled shallot [pb/gf/df]

Truffled mash potato [v/gf]

Braised red cabbage [pb/gf/df]

### Dessert

Dark chocolate ganache, poached clementines, candied pecans [v]

### Cheese

British cheese board, crackers, fruit chutney [v]

*Optional course priced at £10pp, or order a selection for the table*

[pb] Plant Based [v] Vegetarian [df] Dairy Free [gf] Gluten Free

Please inform us of any allergies. An optional 12.5% service charge will be added to your bill.

# BOXCAR

## £90 Set Menu

4 course feasting menu to share  
Alternative dishes are available for  
dietaries & allergies, please advise in  
advance when selecting the menu so

### Amuse Bouche

Maldon oysters, pickled cucumber, chilli [df/gf] [2 per person]

### To Start ALL SERVED

Roasted heritage beets, pomegranate & goats' cheese, herb salad

Crispy monkfish, preserved lemon & herb salsa

Chicken, pistachio & apricot terrine, blood orange ketchup [df/gf]

### Mains CHOOSE 3

Chateaubriand & grilled king prawns, garlic butter [gf]

Cote de Boeuf & grilled king prawns, garlic butter [gf]

Pan roasted cod, monk's beard & brixham crab bisque [gf]

Lamb shank shepherd's pie, red wine jus

*Served with peppercorn sauce, béarnaise & brown butter hollandaise*

### Sides ALL SERVED

Truffle and parmesan fries [v/gf]

Heritage tomatoes, tarragon, pickled shallot [pb/gf/df]

Truffled mash potato [v/gf]

Braised red cabbage [pb/gf/df]

### Dessert

Dark chocolate ganache, poached clementines, candied pecans [v]

### Cheese

British cheese board, crackers, fruit chutney [v]

*[pb] Plant Based [v] Vegetarian [df] Dairy Free [gf] Gluten Free*

*Please inform us of any allergies. An optional 12.5% service charge will be added to your bill.*