

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 we can cater accordingly

TO START ALL SERVED

Chargrilled sourdough, butter *v*

Pork & tarragon croquettes, apple, kohlrabi *df*

Braised beef sausage roll, home made brown sauce

MAINS CHOOSE 2

Hake, grilled courgette, samphire, salsa verde *gf*

Herdwick Lamb, grilled broccoli *gf df*

Scottish sirloin steak *gf df*

Served with peppercorn sauce & red wine jus gf

SIDES ALL SERVED

Fries, rosemary salt *gf v*

Crushed jersey royals, sea salt and chives *gf df v*

Spring greens, crispy shallot *gf df 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

£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 we can cater accordingly

TO START ALL SERVED

Chargrilled sourdough, butter *v*

Pork & tarragon croquettes, apple, kohlrabi *df*

Chicken liver paté, apple chutney, toast

MAINS ALL SERVED

Herdwick Lamb, grilled broccoli *gf df*

Hake, grilled courgette, samphire, salsa verde *gf df*

Chateaubriand *gf df*

Served with peppercorn sauce & red wine jus gf

SIDES ALL SERVED

Fries, rosemary salt *gf v*

Crushed jersey royals, sea salt and chives *gf df v*

Spring greens, crispy shallot *gf df v*

DESSERT

Vanilla panna cotta, poached rhubarb & oat crumble *gf*

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

Orkney scallops, chorizo and samphire

Pork & tarragon croquettes, apple, kohlrabi *df*

Chicken liver pate, apple chutney, toast

MAINS CHOOSE 3

Chateaubriand *gf df*

T-Bone steak *gf df*

Cote de Boeuf *gf df*

Hake, grilled courgette, samphire, salsa verde *gf df*

Served with peppercorn sauce, red wine jus & brown butter hollandaise gf

SIDES ALL SERVED

Truffle and parmesan fries *gf v*

Crushed jersey royals, sea salt and chives *gf df v*

Tomato, pickled shallots *gf df v*

Spring greens, crispy shallot *gf df v*

DESSERT

Vanilla panna cotta, poached rhubarb & oat crumble *gf*

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.