

£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

BOXCAR

TO START ALL SERVED

Chargrilled sourdough, butter [v]
Pork & tarragon croquettes, apple, kohlrabi [df]
Wild boar sausage roll, blackberry ketchup

MAINS CHOOSE 2

Cod, heritage tomatoes, samphire, basil [gf/df]
Herdwick Lamb, runner beans, red wine jus [gf/df]
Scottish sirloin steak [gf/df]

Served with peppercorn sauce & red wine jus

SIDES ALL SERVED

Fries, rosemary salt [pb/gf/df]
New potatoes, seaweed butter [v/gf]
Autumn greens, crispy shallots [pb/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.

£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

BOXCAR

TO START ALL SERVED

Chargrilled sourdough, butter [v]
Pork & tarragon croquettes, apple, kohlrabi [df]
Wild boar sausage roll, blackberry ketchup

MAINS ALL SERVED

Herdwick Lamb, runner beans, red wine jus [gf / df]
Cod, heritage tomatoes, samphire, basil [gf / df]
Chateaubriand [gf / df]

Served with peppercorn sauce & red wine jus

SIDES ALL SERVED

Fries, rosemary salt [pb/gf/df]
New potatoes, seaweed butter [v/gf]
Autumn greens, crispy shallots [pb/df]

DESSERT

Vanilla panna cotta, fresh strawberries, oat crumble

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.

£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

BOXCAR

TO START ALL SERVED

Orkney scallops, black pudding, monk's beard
Pork & tarragon croquettes, apple, kohlrabi [df]
Wild boar sausage roll, blackberry ketchup

MAINS CHOOSE 3

Chateaubriand [gf / df]
Cote de Boeuf [gf / df]
T-bone [gf / df]
Cod, heritage tomatoes, samphire, basil [gf / df]

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

SIDES ALL SERVED

Truffle and parmesan fries [v/gf/]
New potatoes, seaweed butter [v/gf]
Tomato, pickled shallots [pb/gf]
Autumn greens, crispy shallot [pb/df]

DESSERT

Vanilla panna cotta, fresh strawberries, oat crumble

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.