

STARTERS

HAY SMOKED HERITAGE BEETROOT Goats curd, apple & toasted spelt	7
CHICKEN LIVER PARFAIT Yorkshire pudding, Apple & grape chutney	8
BUTCHERS BOARD (FOR 2 TO SHARE) Smoked brisket, lamb scrumpet & tartare sauce, pullet scotch egg, honey mustard ham hock, celeriac remoulade, cornichons & grilled sourdough	16

BOXCAR BITES 4.5

HOMEMADE
SAUSAGE ROLL

DINTON FARM
SCOTCH EGG
Bramley apple
sauce

MAINS

BOXCAR BURGER 45-day dry aged rare breed beef, caramelised onions, Cheddar cheese, gherkins & Boxcar burger sauce <i>Add smoked streaky bacon</i>	10 1
PORTOBELLO MUSHROOM & BLACK BEAN BURGER Avocado, Mayfield cheddar, baby gem & red cabbage slaw	10
BOXCAR STEAK 28 day aged North Yorkshire Galloway sirloin steak <i>Add peppercorn sauce / Béarnaise sauce / smoked butter</i>	15 2
CHICKEN & MUSHROOM PIE Buttered kale	13
BRAISED BEEF CHEEKS Roasted bone marrow, smoked mash, thyme crumb	16.5

SIDES

Triple cooked chips, malt vinegar	Super food salad	4
Tender stem broccoli, chilli and garlic	Crushed heritage carrots, whole grain mustard	

DESSERT

STICKY TOFFEE PUDDING butterscotch sauce, clotted cream	7
TREACLE TART caramel popcorn, popcorn ice cream	7
BRITISH CHEESE SELECTION BY ALSOP & WALKER apple & grape chutney	9.5