

B

COCKTAILS

GOJI SPRITZ (LONG) 8.00

FAIR. Goji Liqueur, lemon juice
& Double Dutch Tonic (low ABV)

SEASONAL G&T (LONG) 11.50

Kew Organic Gin, Chase Elderflower,
mint, thyme, marjoram, Double Dutch
Pomegranate & Basil Tonic

BLOODY MARY 9.00

Russian Standard Vodka &
house-spiced tomato juice

APPETISERS

BREAD & DILL BUTTER (V) 3.50

MAPLE & MUSTARD-GLAZED PIGS IN BLANKETS 4.50

date ketchup

MINI POTATO DUMPLINGS (PB) 4.50

homemade tomato ketchup

SMALL PLATES

HERITAGE CARROTS (PB) 8.50

grilled parsnip, artichoke and cashew purée
& dried cranberries

COFFEE-CRUSTED VENISON CARPACCIO 10.00

celeriac and horseradish purée, hazelnuts
& beetroot crisps

CRISPY SQUID 8.50

lemon crème fraîche, pickled chilli & spring onions

ROASTED GARLIC & SAGE MUSHROOMS 8.50

baby leeks, grated chestnuts & toasted brioche

GRILL

CASTLEMEAD CHICKEN BREAST 15.00

cider-braised chicory & wholegrain mustard jus

ROASTED COD LOIN 16.00

savoy cabbage, bacon & butter beans

BOXCAR BURGER 13.00

45 day dry-aged Dexter beef, beetroot relish, Lincolnshire Poacher,
pickles & Boxcar burger sauce

Also available bunless

Add Dingley Dell beer & treacle streaky bacon — 1.50

28 DAY DRY-AGED RARE BREED GALLOWAY BEEF

SIRLOIN (225G) 21.00

RIB EYE (250G) 25.00

FILLET (250G) 29.00

Sauces – peppercorn / red wine 2.00

DEXTER CÔTE DE BOEUF 80.00

Smoked tomato, celeriac and horseradish purée
& roast garlic

Côte de Boeuf is served with two sauces & two sides

MAINS

SMOKED AUBERGINE (PB) 12.50

roasted onion petals, white bean purée
& pomegranate

WINTER SUPERFOOD SALAD (PB) 13.00

Add chicken breast or sirloin steak — 4.00

CAULIFLOWER & CHICKPEA BURGER (PB) 11.50

fermented hispi cabbage, lemon & sesame yoghurt

Also available bunless

Add Lincolnshire Poacher — 1.50

TURKEY, HAM, LEEK & CIDER PIE 14.50

tarragon roasted baby potatoes
& cranberry jus

SIDES

ROSEMARY FRIES (V) 4.50

ROASTED BABY POTATOES & TARRAGON SALT (V) 5.50

BROCCOLI, FLAKED ALMONDS & CHILLI (PB) 5.50

WINTER SUPERFOOD SALAD (PB) 4.50

SAVOY CABBAGE, CHESTNUTS, BACON & SAGE BUTTER 5.50

PUDDINGS

STICKY TOFFEE PUDDING 7.50

GRILLED PINEAPPLE 7.50

pink peppercorn, vanilla syrup,
raspberry sorbet & oat crumble

CHOCOLATE FONDANT 8.50

toasted marshmallow ice cream
& salted peanut crumb

CHEESE BOARD 9.00

Hampshire Tunworth, Kentish Blue, Lincolnshire Poacher,
red grape chutney & seeded crackers

An optional 12.5% service charge will be added to your
bill. Please inform staff if you have any dietary or allergen
requirements.

vegetarian - v plant-based - pb