



## SET MENU – 35.00 PP

### STARTERS

#### New season charred English asparagus (v)

Peas, goat's curd & lemon Hollandaise

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#### Farmer's Board

Honey & mustard pulled ham hock, Cobble Lane salami, chicken liver parfait & house-made piccalilli

### MAINS

#### Boxcar burger

45 day dry-aged Dexter beef, beetroot relish, Lincolnshire Poacher Cheddar, pickles, semi-dried tomatoes & house burger sauce

*Also available bunless* | Add Dingley Dell beer & treacle streaky bacon

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#### Pea & kale burger (v)

Green Tabasco, sesame & yoghurt dressing

*Also available bunless* | Add Lincolnshire Poacher Cheddar

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#### 28 day dry-aged Galloway 225g sirloin steak

Béarnaise

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#### Rump of Texel lamb

Pea purée, chargrilled peas, tarragon roasted courgettes, chopped mint & lamb gravy

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All served with rosemary fries & superfood salad

### PUDDINGS

#### Lemon tart

Raspberries

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#### Pistachio cake

Hibiscus poached rhubarb & vanilla crème fraîche

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#### Selection of British cheese by The Fine Cheese Co.

Apple & grape chutney, crackers

Add 3.00

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

@boxcarlondon



## FEASTING MENU – 45.<sup>00</sup> PP

### STARTERS

#### New season charred English asparagus (v)

Peas, goat's curd & lemon Hollandaise

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#### Farmer's Board

Honey & mustard pulled ham hock, Cobble Lane salami, chicken liver parfait & house-made piccalilli

### MAINS

#### 28 day dry-aged Galloway steaks (to share)

*(8 people minimum)* Chargrilled T-bone, côte du boeuf, sirloin on the bone & Béarnaise

Served with rosemary fries & superfood salad

### PUDDINGS

#### Lemon tart

Raspberries

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#### Pistachio cake

Hibiscus poached rhubarb & vanilla crème fraîche

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#### Selection of British cheese by The Fine Cheese Co.

Apple & grape chutney, crackers

Add 3.<sup>00</sup>