



SET MENU – 35.00 PP

STARTERS

Wiltshire Burrata

Butternut squash, foraged mushroom & sage

Chicken liver parfait

Apple & grape chutney, toasted granary

MAINS

Boxcar burger

45-day aged rare breed beef, beetroot relish, Lincolnshire Poacher & house burger sauce

Pea & kale burger

Green Tabasco, sesame & yoghurt dressing

28-day aged Galloway 300g rib eye steak

Béarnaise sauce

Old Spot pork tenderloin

Maple glazed baby turnips, baby turnip purée & crackling

All served with rosemary fries & superfood salad

PUDDINGS

70% dark chocolate & pistachio tart

Rhubarb & ginger steamed sponge

Housemade vanilla custard

Selection of British cheeses 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.

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FEASTING MENU – 45.00 PP

STARTERS

Wiltshire Burrata

Butternut squash, foraged mushroom & sage

Chicken liver parfait

Apple & grape chutney, toasted granary

MAINS

28-day 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

70% dark chocolate & pistachio tart

Rhubarb & ginger steamed sponge

Housemade vanilla custard

Selection of British cheeses 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.

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