



SUNDAY

COCKTAILS

GOJI SPRITZ (LONG) 8.00

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

DRY AGED (SHORT) 10.00

Aperol, Bombay Gin, Fragola, Antica
Formula, orange zest & marjoram

BLOODY MARY 9.00

Russian Standard Vodka &
house-spiced tomato juice

STARTERS

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 (V) 8.50

baby leeks, grated chestnuts & toasted brioche

ROASTS

served with seasonal vegetables,
garlic & sage roast potatoes

ROAST SIRLOIN OF BEEF 19.00

homemade horseradish, Yorkshire pudding
& red wine jus

SLOW-ROASTED PORK BELLY 19.50

homemade apple sauce & red wine jus

**HARRIER BUTTERNUT SQUASH & WILD
MUSHROOM WELLINGTON (PB) 15.00**

red wine gravy

STEAKS

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

BOXCAR BURGER 13.00

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

**CAULIFLOWER &
CHICKPEA BURGER (PB) 12.00**

fermented hispi cabbage, lemon & sesame yoghurt

CASTLEMEAD CHICKEN BREAST 15.00

cider-braised chicory & wholegrain mustard jus

ROASTED COD LOIN 16.00

savoy cabbage, bacon & butter beans

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****YORKSHIRE PUDDING 1.50**

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

@boxcarlondon

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