BOXCAR

£50 Set Menu

A three-course feasting menu
designed to share

Starters *CHOOSE 3 FOR THE TABLE*

Isle of wight tomatoes, balsamic, mozzarella, basil v*
Pressed ham hock terrine, piccalilli, toast
House buttermilk chicken, chilli, miso aioli
Cheese croquettes, harissa ketchup v
Mini caesar salad, bacon, anchovies

Mains *CHOOSE 3 FOR THE TABLE*

Chicken schnitzel, confit tomato, rocket & parmesan
Wild mushroom risotto, truffle, tarragon, parmesan crisp pb
Baked gnocchi, herb pesto, pecorino, garden herbs v
Roasted butternut squash, feta & spinach, mustard sauce v*
Baked cod fillet, herb crust, lemon butter sauce

Sides *CHOOSE 2 FOR THE TABLE*

Grilled broccoli, chilli, almonds v / gf / n
Buttered cabbage, chervil v / gf
Roasted squash, sage, hot honey v / gf
Mixed herb salad, mustard dressing pb / gf
Roasted root vegetables, tarragon butter gf
Green beans, confit shallots gf

Desserts *CHOOSE 1 - SERVED FOR ALL*

Raspberry creme brulee v
Wild berry posset, shortbread biscuits v
Chocolate brownie, pecans, clotted cream v / n
Valrhona chocolate mousse, blackberry compote v

[pb] Plant based [v] Vegetarian [*] Plant based on request
An optional 13.5% service charge will be added to your bill

Sides remain for the table to share on both styles of dining - individual & sharing
Additional sides can be pre ordered - £7 per dish

This menu can be taken for individual pre order.
If dining in this style, the host is to select a maximum of 3 dishes per course (starters/mains) and 1 dessert for the group.
Guests can then choose from this reduced menu selection.

BOXCAR

£65 Set Menu

A three-course feasting menu
designed to share

Starters *CHOOSE 3 FOR THE TABLE*

Stracciatella, hot honey truffle, sourdough crackers v*
Isle of wight tomatoes, balsamic, mozzarella, basil v*
Suffolk charcuterie, house pickles, sourdough toast
Pressed ham hock terrine, piccalilli, toast
House buttermilk chicken, chilli, miso aioli
Cheese croquettes, harissa ketchup v
Mini caesar salad, bacon, anchovies

Mains *CHOOSE 3 FOR THE TABLE*

Chicken schnitzel, confit tomato, rocket & parmesan
Wild mushroom risotto, truffle, tarragon, parmesan crisp pb
Baked gnocchi, herb pesto, pecorino, garden herbs v
Roasted butternut squash, feta & spinach, mustard sauce v*
Baked cod fillet, herb crust, lemon butter sauce
Roasted bream fillet, tomato & olive dressing gf

Sides *CHOOSE 2 FOR THE TABLE*

Grilled broccoli, chilli, almonds v / gf / n
Buttered cabbage, chervil v / gf
Roasted squash, sage, hot honey v / gf
Mixed herb salad, mustard dressing pb / gf
Roasted root vegetables, tarragon butter gf
Green beans, confit shallots gf

Desserts *CHOOSE 1 - SERVED FOR ALL*

Raspberry creme brulee v
Wild berry posset, shortbread biscuits v
Chocolate brownie, pecans, clotted cream v / n
Valrhona chocolate mousse, blackberry compote v
British cheese board, apple chutney, crackers

[pb] Plant based [v] Vegetarian [*] Plant based on request
An optional 13.5% service charge will be added to your bill

Sides remain for the table to share on both styles of dining - individual & sharing
Additional sides can be pre ordered - £7 per dish

This menu can be taken for individual pre order.
If dining in this style, the host is to select a maximum of 3 dishes per course (starters/mains) and 1 dessert for the group.
Guests can then choose from this reduced menu selection.

BOXCAR

£85 Set Menu

A three-course feasting menu
designed to share

Starters *CHOOSE 3 FOR THE TABLE*

Seabass crudo, lime, chilli, soya gf
Stracciatella, hot honey truffle, sourdough crackers v*
Cured cornish salmon, pickled cucumbers gf / df
Fried prawn scampi, tartar sauce
Isle of wight tomatoes, balsamic, mozzarella, basil v*
Suffolk charcuterie, house pickles, sourdough toast
Pressed ham hock terrine, piccalilli, toast
House buttermilk chicken, chilli, miso aioli
Cheese croquettes, harissa ketchup v
Mini caesar salad, bacon, anchovies

Mains *CHOOSE 3 FOR THE TABLE*

Chicken schnitzel, confit tomato, rocket & parmesan
Wild mushroom risotto, truffle, tarragon, parmesan crisp pb
Baked gnocchi, herb pesto, pecorino, garden herbs v
Roasted butternut squash, feta & spinach, mustard sauce v*
Baked cod fillet, herb crust, lemon butter sauce
Roasted bream fillet, tomato & olive dressing gf
Cote de boeuf, peppercorn sauce, triple cooked chips gf
Fillet steak, truffle bearnaise gf

Sides *CHOOSE 2 FOR THE TABLE*

Grilled broccoli, chilli, almonds v / gf / n
Buttered cabbage, chervil v / gf
Roasted squash, sage, hot honey v / gf
Mixed herb salad, mustard dressing pb / gf
Roasted root vegetables, tarragon butter gf
Green beans, confit shallots gf

Desserts *CHOOSE 1 - SERVED FOR ALL*

Raspberry creme brulee v
Wild berry posset, shortbread biscuits v
Chocolate brownie, pecans, clotted cream v / n
Valrhona chocolate mousse, blackberry compote v
British cheese board, apple chutney, crackers

[pb] Plant based [v] Vegetarian [*] Plant based on request
An optional 13.5% service charge will be added to your bill

Sides remain for the table to share on both styles of dining - individual & sharing
Additional sides can be pre ordered - £7 per dish

This menu can be taken for individual pre order.
If dining in this style, the host is to select a maximum of 3 dishes per course (starters/mains) and 1 dessert for the group.
Guests can then choose from this reduced menu selection.