



# The Box Plymouth

## Sharing Menu

A family style experience with large plates and bowls brimming with food in the centre of the tables.

A great way to share memories, network and add a more social atmosphere to your evening.

### Mains

£40pp

Choose two dishes

Fish of the day, potato and chilli croquettes, lemon and caper sauce

Slow cooked BBQ pulled pork (gf)

Brisket sliced in a bourbon glaze (gf)

Garlic and rosemary chicken breasts (gf)

Glazed sticky miso aubergine (v/vg)

Lemon and oregano chargrilled halloumi (gf/v/vg)

Roasted red pepper and feta stuffed aubergine (gf/v/vg)

Harissa spiced cauliflower steaks (gf/v/vg)

Spiced cauliflower and chickpea bakes (gf/v/vg)

Nut roast (v/vg)



# The Box Plymouth

## Sides

Choose four dishes

Cauliflower cheese (v)

Yorkshire puddings (v)

Greek style salad with feta, cucumber, cherry tomatoes  
& olives (gf/v)

Skin on crushed new potatoes with Cornish butter (gf/v)

Marinated olives & sun-dried tomatoes (gf/v/vg)

Corn on the cob with chilli butter (gf/v/vg)

Lemon and coriander slaw (gf/v/vg)

Coconut & lime slaw (gf/v/vg)

Roasted sweet potato wedges (gf/v/vg)

Courgette ribbons & red pepper salad (gf/v/vg)

Roasted rosemary & garlic new potatoes (gf/v/vg)

Buttered seasonal greens (gf/v/vg)

Roasted butternut squash, chickpeas with rosemary  
& cumin (gf/v/vg)

Sticky red cabbage, beetroot & pomegranate (gf/v/vg)

Roasted brussels sprout with shallots & thyme (gf/v/vg)

Wilted greens with chilli, garlic & balsamic (gf/v/vg)

Fine bean toasted in almond butter (g/v/vg)



# The Box Plymouth

## Desserts

£8pp

Choose one dish

Lemon, mascarpone cheesecake with a fresh strawberry  
& mint salsa (v)

Eton Mess, fresh cream, smashed meringue  
& macerated berries (v)

Vanilla panna cotta with a seasonal fruit gel (gf/v/vg)

## Sharing Platters

Choose one dish

Classic Mediterranean Combo (gfo)

£13.75pp

Selection of cured deli meats, hummus with pomegranate,  
house pickles, olives, sun-dried tomatoes, toasted pitta bread,  
extra virgin olive oil & balsamic vinegar

Classic Mediterranean Vegan Combo (vg/v/gfo)

£13pp

Curried corn fritters with tzatziki, beetroot hummus with  
pomegranate, house pickles, olives, sun-dried tomatoes,  
toasted pitta bread, extra virgin olive oil & balsamic vinegar

Vegetarian (v) Vegan (vg) Gluten free (gf)

Gluten free option (gfo)