

EVENING DINING AT THE BOX

TWO COURSES & BOTTLE OF WINE* FOR £20PP

Available every Friday & Saturday *based on two sharing

September's evening menu has been finely curated by Head Chef Ben Mack and his team.

TO START

Sweetcorn risotto, mascarpone, toasted almonds (V, VGO, GF)

Ham hock and chargrilled new potato salad, pink onions and cheddar bon bons (GFO)

Mackerel rillete, beetroot and horseradish chutney, toasts (GFO)

MAINS

Roasted skate wing, potato and tarragon terrine, caper beurre noisette, creamed cabbage (GF)

Pork schnitzel, homemade sauerkraut, truffled parmesan fries

Box buddha bowl, lime and coriander rice, curried chickpeas, roasted rainbow beets, dressed alfalfa sprouts, carrot and fennel salad (GF)

DESSERTS

Rum baba, blackberry jelly, lemon and blackberry compote, vanilla cream (V)

Box flower pot, beetroot brownie, confit orange, chocolate mousse, mint (V, GF)

Passion fruit tart, tropical fruit salad, pornstar martini shooter (V)

Room for a cocktail?

Check out our specially
curated cocktail menu
or ask your host for
more info...

** Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, nuts, peanuts, fish, shellfish or wheat. Please ask your server for more information on specific allergens relating to menu items and notify us if you have any allergens or dietary requirements.