

THE BOXFORD

NIBBLES

Whole Nocellara Olives VG GF £5

Sourdough Loaf 280g V (VG) £5
Sprinkled with oats before baking, served with butter, extra virgin olive oil and balsamic vinegar

Truffled Arancini V £6
Fried rice balls stuffed with mushroom sauce & mozzarella cheese and truffle mayonnaise

Olive All'ascolana £9
Deep fried breaded Italian olives stuffed with mixed minced meat

Cheesy Garlic Bread V £5

Try them all £27

SMALL PLATES & SHARING

Burrata V £13
Heritage beetroots, pickled shallots, white balsamic and basil oil - Classic or Bruschetta

Calamari Fritti GF £14
Fried baby squid served with aioli mayonnaise and lemon

Prawn Tempura £12
Fried prawns with fresh chilli and lemon

Duck Liver Parfait (GF) £13
Caramelised red onions and French toast

Gran Tagliere di Salumi e Formaggi to share £30
Selection of mixed cheeses and cured meats to share

SIDES & SALADS

House Salad VG GF £13
Mixed leaves, avocado, radish, Sakura cress and sesame dressing

The Boxford Salad (GF) £15
Chicken breast, lettuce, guanciale, shaved parmesan reggiano, croutons, Caesar dressing

Small Mixed Salad V GF (VG) £5
Rocket, feta cheese, red onion, black olives, French dressing

Skinny Fries VG GF £5
ADD truffled pecorino cheese £2

Roasted New Potatoes VG GF £5
Garlic and parsley

Our ethos is simple goodness. We make fresh dishes - simply prepared using extraordinary produce, whether that's home-reared cured meats from Royal Berkshire, hand-selected vegetables from our kitchen garden, or sweet sun-kissed tomatoes from Naples. It's all good.



PASTA

Linguine Alla Carbonara £19
Guanciale, pecorino, black pepper, free range egg yolk

Pappardelle Alla Bolognese £24
Traditional slow-cooked beef bolognese, red wine sauce and chives

Reginette Alla Napoletana V (VG) £17
Tomato sauce, extra virgin olive oil and basil
Go Arrabiata for a little extra spice
ADD torn Burrata £5

Tagliatelle Ai Funghi V £22
Creamy mushroom sauce and truffle oil
ADD fresh black truffle £4

Spaghetti Al Gambero £26
King prawn, pesto Genovese, cherry tomato and garlic

Linguine Alle Vongole £21
Fresh clams, extra virgin olive oil, chilli, garlic and parsley

Gluten-free pasta and pizza available on request

Our easy to digest, light, crispy, and fluffy pizza dough is the result of a special 72hr fermentation process, with biga, which adds complexity, lightness and flavour. We won't need to tell you to eat your crusts!

And our fresh hand-rolled pasta is skilfully made onsite every day, in classic Italian style, and paired with the finest ingredients.



PIZZA

Margherita V (VG) £13
Tomato sauce, fiordilatte mozzarella, fresh basil, oregano and extra virgin olive oil

Pepperoni £14
Tomato sauce, fiordilatte mozzarella, spicy pepperoni, spring onion, oregano and extra virgin olive oil

Bufala V £15
Tomato sauce, buffalo mozzarella, sun-dried tomato, fresh basil, oregano and extra virgin basil olive oil

Parma Ham £19
Tomato sauce, fiordilatte mozzarella, rocket, Parma ham, grated parmigiano reggiano, oregano and basil oil

Norma V (VG) £15
Tomato sauce, fiordilatte mozzarella, fried aubergine, salted ricotta, fresh basil and basil oil

Mortadella £21
White base pizza, fiordilatte mozzarella, mortadella, Genovese pesto, burrata and extra virgin olive oil

Porcini (VG) £19
White base pizza, fiordilatte mozzarella, porcini mushroom, guanciale, grated parmesan reggiano, oregano and extra virgin olive oil
ADD fresh black truffle £4

CALZONE

Bolognese £18
Tomato sauce, Bolognese, fiordilatte mozzarella, parmesan reggiano, basil and extra virgin olive oil

Broccoli & Sausage £18
White base calzone, fiordilatte mozzarella, broccoli, Italian sausage, black olives, oregano and extra virgin olive oil

NOT PASTA, NOT PIZZA

Cauliflower GF VG £17
Roasted cauliflower, mixed leaves, avocado, vegan pesto and basil oil

Sea Bass Fillet GF £27
Pan-fried sea bass with shrimps, samphire and herbs

Cheeseburger £17
Aged British beef patty, lettuce and tomato, gherkins, cheddar cheese and skinny fries
OR
Local venison burger, celeriac remoulade, caramelised onions, gherkins, cheddar cheese and skinny fries

Pork Cutlet Alla Milanese £24
Breaded pork cutlet with mustard dressing, pecorino, chives and lemon, and skinny fries

Spatchcock Chicken GF £23
Grilled whole chicken with roasted garlic and parsley new potatoes, and mixed leaves

DESSERTS

Panna Cotta V £8
Poached mulled wine pears and lemon sorbet

Crème Brûlée V GF £8
Confit orange, fresh clementine

Panettone Bread & Butter Pudding V £8
Served with custard

'Boxford Tiramisu' V £9

Treacle Tart V £8
Almond flakes, vanilla ice cream

Affogato Cup Martini V GF
Served with amaretti biscuit
Double espresso with a scoop of vanilla ice cream £6
Disaranno liqueur with a scoop of vanilla ice cream £8

A discretionary service charge of 10% will be added to your final bill.

Please let us know if you have any dietary requirements or intolerances. • V - suitable for vegetarians GF - gluten-free VG - suitable for vegans
(GF) Dish can be adapted to be gluten-free on request (VG) Dish can be adapted for vegan diets on request

 Instagram your food @theboxford

