

THE BOXFORD

Bevande

APERITIVO

Crazy Campari, fresh orange juice	11
Aperol Spritz	11
Bellini	11
Boxford Bloody Mary	12
Boxford Virgin Mary	5

FRESHLY SQUEEZED ORANGE JUICE

By the glass	4
By the carafe	12

HOT DRINKS

Americano	4
Cappuccino	4.5
Mocha	5.5
Macchiato	3.5
Latte	5
English Breakfast Tea	4
Earl Grey Tea	4
Fresh Mint Tea	4
Camomile	4

Brunch

Served all day, 9.30am - 4.30pm

Full English 17

Pork sausage, streaky bacon, garlic thyme portobello mushroom, baked beans, roast balsamic tomato, and hash brown, served with your choice of poached, scrambled or fried eggs, and toast

Pasta Madre Tostata (GF)

Toasted slices of fresh sourdough, topped with your choice of:

Nduja - sundried tomatoes, scrambled eggs, aged parmesan 13 (V, VG)

Avocado - lemon and chilli, basil oil, poached eggs 13 (V, VG)

Smoked Salmon - lemon, ricotta, watercress 16 (V)

Full Veggie V (VG) 16

Vegan sausage, crushed avocado, garlic thyme portobello mushroom, baked beans, roast balsamic tomato, and hash brown, served with your choice of poached, scrambled or fried eggs, and toast

Focaccina Tostata (GF)

A crisp, toasted focaccia bread, with a choice of topping:

Firenze - wilted spinach, poached eggs, hollandaise sauce 13 (V)

Benedetta - sliced ham, poached egg, hollandaise sauce 14

Tricolore - smoked salmon, poached eggs, spinach and crispy prosciutto 17

Frittata V (GF) 14

Frittata with potato, portobello mushroom and tomato. Served with sour cream and toast

Ciotola Granola V 9

Crunchy granola with seasonal fruits and Greek yogurt

Add extra:

Fried egg 2	Hash brown 2
Black pudding 2	Streaky bacon 2
Sausage 3	Smoked salmon 4

Lunch

STUZZICHINI

Whole Nocellara Olives VG GF 5

Sourdough Loaf 280g V (VG) 6
Sprinkled with oats and served with homemade date butter

Arancini GF 6
Fried rice balls stuffed with with pumpkin, mozzarella and vegan Nduja

Mozzarella Sticks & Parmigiano V 9
Deep fried breaded mozzarella with chives and parmesan, and marinara dipping sauce

Pane Fino
Hand stretched, flat focaccia bread

Cheesy Garlic V 6
Classica - oregano, salt, basil oil V 5

ANTIPASTI

Burrata e Barbabietola V 13
Burrata on sliced beetroot, watercress salad, honey & mustard dressing
ADD Parma Ham £3

Calamari Fritti GF 14
Fried baby squid served with roast garlic aioli and lemon

Piatto Tipico 17
Crunchy grissini with Prosciutto di Parma, mozzarella di bufala, semi dry tomato and olives

Order from 12noon

All pizza and pasta can be made gluten-free on request. Please ask your server.

PIZZA

Light, crispy, fluffy pizza dough - the result of a special 72hr fermentation process with biga, which adds complexity, lightness and flavour.

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

Pepperoni 16
Tomato sauce, fiordilatte mozzarella, spicy pepperoni, spring onion, oregano and extra virgin olive oil
ADD spicy Nduja 3

Amatriciana 18
Tomato sauce, fiordilatte mozzarella, pancetta, Nduja, red onion, oregano and extra virgin olive oil

Funghi (V)(VG) 19
White base pizza, fiordilatte mozzarella, Portobello mushroom, speck ham, toasted walnut, oregano and extra virgin olive oil
ADD truffle 4

Parma Ham 19
Tomato sauce, fiordilatte mozzarella, rocket, Parma Ham, parmesan, oregano and basil oil

Bufala V 17
Tomato sauce, buffalo mozzarella, sun-dried tomato, fresh basil, oregano and basil oil

CALZONE

Bolognese 16
Tomato sauce, fiordilatte mozzarella, basil, oregano and extra virgin olive oil
ADD spicy Nduja 3

PASTA

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

Spaghetti Alla Carbonara 20
Guanciale, pecorino Romano, black pepper, free range egg yolk - traditional recipe made without cream

Baked Gnocchi Al Pomodoro V 18
Tomato sauce, extra virgin olive oil, basil and mozzarella
ADD ve-Nduja 3

Tagliolini Al Gambero 21
King prawns, white wine, cherry tomato, chilli flakes, garlic and parsley

Tagliatelle Alla Bolognese (GF) £20
Slow cooked beef ragu, tomato and chives

NOT PASTA, NOT PIZZA

Swede V 17
Salt-baked swede, blue cheese sauce and watercress salad

Vitello Alla Milanese GF 27
Breaded veal cutlet with skinny fries and mixed leaves

Beef Steak GF 32
Grilled flat steak, served with mushroom sauce and pecorino fries

The Boxford Cheeseburger (GF) 18
Aged British beef patty, lettuce and tomato, gherkins, cheddar cheese and skinny fries

CONTORNE E INSALATE

Spinach Salad V GF 7
Spinach leaves, pomegranate, parmesan, pear and balsamic dressing

Small Rocket Salad V GF (VG) 5
Cherry tomato, red onion, cucumber, balsamic dressing
Skinny Fries VG GF 5
ADD truffled pecorino cheese 2

Sweet Potato Fries VG GF 6

Roasted Mushroom GF 5
Bacon crumb and chives

Dolci

Vanilla Crème Brûlée V GF 9
Poached rhubarb and lemon balm

Treacle Tart V 9
Almond flakes, honeycomb ice cream

'Boxford Tiramisu' V 9
Served at the table

Sticky Toffee Pudding V 9
With salted caramel ice cream

Affogato Cup Martini V GF
Served with amaretti biscuit and a scoop of vanilla ice cream
Double espresso 6
Amaretto liqueur 9

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



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