

THE BOXFORD

Dolci

Vanilla Creme Brulee **V GF 8**

Poached rhubarb and lemon

Treacle Tart **V 9**

Almond flakes, honeycomb ice cream

Boxford Tiramisu **V 9**

Sticky Toffee Pudding **V 9**

Salted caramel ice cream

Affogato Cup Martini **V GF**

Served with amaretti biscuit

*Double espresso with a
scoop of vanilla ice cream* **6**

*Disaronno liqueur with a
scoop of vanilla ice cream* **9**

DESSERT WINES

by the glass

Chateau Septy, Monbazillac,
France 2017 **6**

Ortega, Late Harvest, Linden
Estate, Moorbridge Winery,
Boxford, Berkshire, England NV **7**

Verduzzo Friulano, Friuli Colli
Orinetali, Tore delle Signore, Conte
D'Attimis-Maniago, Friuli Venezia
Giulia, Italy 2021 **7**

TEA & COFFEE

Americano **4**

Cappuccino **4.3**

Latte **4.5**

Flat White **4.5**

Macchiato **3.5**

Mocha **5**

Espresso **3**

Double Espresso **4**

Liqueur Coffee **7**

English Breakfast **4**

Earl Grey **4**

Masala Chai **4**

Decaf English

Breakfast **4**

Peppermint **4**

Fresh Mint **4**

Lemongrass &

Ginger **4**

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
(V) **(VG)** **(GF)** - dish can be adapted on request