

THE BOXFORD

Stuzzichini

Marinated Olives V (VG) <i>Trio of Green Beldi, Chalkidiki, and Kalamata olives, infused with herbs, peppers, and a touch of spicy Rose Harissa</i>	5
Cheese Garlic Bread VG <i>Stone-baked garlic bread topped with melted cheese</i>	8
Boxford Focaccia V (VG) <i>75% Hydration, served with Maldon Salt and a drizzle of olive oil</i>	4
Zucchini Fritti V (VG) <i>Lightly battered and golden-fried zucchini strips</i>	6

Antipasti

Burrata V <i>With tricolore beetroot, honey dressing, basil, pinenuts</i>	13
Bruschetta V (VG) <i>With truffle and artichoke pesto, crispy artichoke, basil oil and parmesan</i>	10
Calamari Fritti GF <i>Lightly breaded squid served with roast garlic aioli and lemon</i>	14
Antipasti Platter <i>Prosciutto, speck ham, mozzarella, Kalamata olives, pickled onions, Boxford focaccia</i>	21

Pasta

Spaghetti Alla Carbonara <i>With Guanciale, pecorino Romano, black pepper, free range egg yolk - traditional recipe</i>	21
Pasta Alla Zozzona <i>With Nduja, guanciale, pecorino Romano and pangrattato</i>	21
Tagliatelle Bolognese <i>Slow-cooked beef ragu with tomato and herbs, served over fresh hand-rolled tagliatelle pasta</i>	18
Tagliolini al Gamberi <i>With king prawns, cherry tomatoes, garlic, crushed chili, finished with parsley and extra virgin olive oil</i>	21
Spaghetti Alla Puttanesca <i>With anchovy, chili, olives, served with aromatic toasted breadcrumbs</i>	20

Stuffed Girella <i>Delicate spiral pasta filled with a creamy blend of spinach and ricotta – Choose your sauce below</i>	
Served Al Pomodoro V <i>Tomato sauce, fresh garlic & basil</i>	19
Served Alla Bolognese <i>Slow cooked beef ragu, tomato & herbs</i>	22

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

Pizza

Margherita V (VG) <i>Tomato sauce, fior di latte mozzarella, fresh basil, oregano & extra virgin olive oil</i>	15	La preferita dello chef <i>Tomato sauce, fior di latte mozzarella, mushrooms, bacon, olives, green peppers</i>	18
Bufala V <i>Tomato sauce, fior di latte and buffalo mozzarella, sundried tomatoes, oregano, basil oil</i>	17.5	Zucca e Noci <i>Pumkin base, fior di latte mozzarella, bacon, gorgozolla, walnuts, rosemary oil</i>	21
Speck e Funghi <i>Fior di latte mozzarella, speck, onions, mushrooms, walnuts</i>	18		
Diavola Nera <i>Tomato sauce, fior di latte mozzarella, spicy salami, oregano, spring onions, olives</i>	16	Prosciutto <i>Tomato sauce, fior di latte mozzarella, ham, mushrooms, parmesan & olive oil</i>	18
Add Nduja	3	Bolognese <i>Tomato sauce, fior di latte mozzarella, basil,oregano & extra virgin olive oil</i>	17
Quattro Formaggi <i>Fior di latte mozzarella, Taleggio, Gorgonzola, Parmigiano-Reggiano</i>	18	Add Nduja	3
Parma Ham (V) <i>Tomato sauce, fior di latte mozzarella, Prosciutto di Parma, rocket, oregano, basil, parmesan</i>	20		



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. It's all good!

CALZONE

IT'S ALL GOOD...TO GO
Take any leftover slices to finish at home
ask your Server

Secondi

Chicken Milanese <i>With burnt butter onions, capers, parsley, parmesan, aioli, fries</i>	23
Add Pecorino fries	2
Add Sweet potato fries	3
Tagliata di Manzo GF <i>Grilled flat iron steak, served with peppercorn sauce and skinny fries</i>	32
Add Pecorino fries	2
Add Sweet potato fries	3
The Boxford Cheeseburger <i>Aged British beef patty, lettuce and tomato, gherkins, cheddar cheese and skinny fries</i>	19
Add Pecorino fries	2
Add Sweet potato fries	3
Pan-Seared Sea Bream GF <i>With celeriac puree, braised leeks, olives, capers</i>	17
Cauliflower steaks V (VG) GF <i>With capers, raisins, hazelnuts, almond pure</i>	16

Sides

Roasted Hispi Cabbage V <i>Miso butter, parsley, crispy shallot</i>	6	Skinny Fries VG GF <i>Light, crisp potato fries</i>	6
Rocket salad V (VG) <i>With pecorino and balsamic vinaigrette</i>	5	Sweet Potato Fries VG GF <i>With thyme and lime zest</i>	8
Warm Marinated Courgettes V (VG) GF <i>With Parmesan, almonds, lemon truffle vinaigrette</i>	7.5	Add truffled pecorino cheese	2

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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Wines

See wine list for entire selection...

Champagne and Sparkling	125ml	Bottle	
Prosecco Extra dry, Le Rughe, Veneto. Italy, NV	7	38	
<i>Glera</i>			
Ayala Muteur Brut, Ay, Champagne, France, NV	15	84	
<i>Chardonnay, Pinot Noir, Pinot Meunier</i>			
White wines	125ml	500ml	Bottle
Jean des Vignes, Plaimont, IGP Côtes des Gascogne, France 2024	6	19	27
<i>Colombard, Ugni Blanc</i>			
Viognier, Puertas Antiguas, Valle Central, Chile 2024	7	23	34
<i>Viognier</i>			
Pinot Grigio delle Venezie, Trentacoste, Veneto, Italy 2023	8	26	38
<i>Pinot Grigio</i>			
Sauvignon Blanc, Isabey, Sevilen, Izmir, Turkey	9	31	45
<i>Sauvignon Blanc- Herbaceous, Vibrant, Citrusy</i>			
Albarino, Pazo la Maza, Degas Galegas, Rias Baixas, Spain 2023	10	33	48
<i>Albariño</i>			
Gavi, Marchesi di Barolo, Piedmont, Italy 2023	11	36	56
<i>Cortese</i>			
Mâcon-Villages, Domaine Chanson, Mâconnaise, France 2022	12	44	65
<i>Chardonnay</i>			
Red wines	125ml	500ml	Bottle
Jean des Vignes, Plaimont, IGP Côtes des Gascogne, France 2023	6	19	28
<i>Tannat, Cabernet Sauvignon</i>			
Heritage Vineyards Rouge, Laurent Miquel, IGP Pays d'Oc, France 2023	6	20	29
<i>Merlot, Syrah, Grenache</i>			
Valpolicella, Corte Majoli, Veneto, Italy 2023	7	27	40
<i>Corvina, Rondinella, Corvinone</i>			
Primitivo, Trentacoste, Apulia, Italy 2023	8	29	43
<i>Primitivo</i>			
Montepulciano d'Abruzzo, Trentacoste, Abruzzo, Italy 2023	8	27	43
<i>Montepulciano</i>			
Viñas Elias Mora, Semi Crianza, Toro, Spain 2022	9	31	45
<i>Tempranillo</i>			
Double Trouble, Barossa Boy, Barossa, Australia 2021	12	45	67
<i>Shiraz, Cabernet Sauvignon</i>			
Rose Wines	125ml	500ml	Bottle
Nelson Family Vineyards Rosé, Paarl, South Africa 2023	8	28	41
<i>Petit Verdot, Shiraz</i>			
Merlot Milare, Terre di Chieti IGT, Trentum, Abruzzo, Italy 2023	9	34	50
<i>Merlot</i>			
Aix, Saint Aix, Côteaux d'Aix en Provence, France 2024	10	36	53
<i>Grenache, Syrah, Cinsault</i>			
Sancerre Rosé, Domaine Tissier, Loire Valley, France 2023	12	46	68
<i>Pinot Noir</i>			

Cocktails

Margarita	13
<i>Tequila, Cointreau, Lime and salt rim</i>	
Negroni	13
<i>Ramsbury Gin, Campari, Martini Special Rubino</i>	
Espresso Martini	12
<i>Vodka, Coffee Liqueur, Fresh Espresso</i>	
Amaretto Sour	12
<i>Disaronno, Lemon, Sugar, Foaming bitters</i>	
Berry Bellini	13
<i>Blackberry Puree, Cassis, lemon, topped up with Prosecco</i>	
Aperol Spritz	11
<i>Aperol, Prosecco, soda water</i>	
Bramble	12
<i>Raspberry & Honey Gin, Cassis, Lemon, Sugar</i>	
Classic Champagne	16
<i>Ayala Champagne, Cognac, Angostura Bitters, Brown Sugar</i>	
French 75	15
<i>Ayala Champagne, Ramsbury Gin, Lemon, Sugar</i>	
Hot Toddy	8
<i>Johnnie Walker Red Label, Honey, Lemon</i>	

Signature

Tiramisu Martini	11
<i>Vodka, Kahlua, Chocolate Liqueur, Espresso, Mascarpone, Sugar</i>	
Meloncholy Hill	12
<i>Pisco, Midori, Sparkling Elderflower, Sugar, Lemon</i>	
Cherry Bakewell	10
<i>Disaronno, Lemonade, Cherry, Orgeat</i>	
Winter Mule	13
<i>Vodka, Triple Sec, Ginger Beer, Cranberry, Lemon</i>	
Rhubarb & Sloe Sour	12
<i>Sloe Gin, Rhubarb & Ginger Liqueur, Sugar, Lemon</i>	
Zero Alcohol	
Garden Mule	8
<i>Cucumber, kiwi, apple, elderflower cordial and ginger beer</i>	
Light 'Wine'	8
<i>Sparkling apple & elderflower, sage syrup, lemon, soda</i>	
Taste of Italy	7.5
<i>Ginger Beer, Orange Juice, Sage Syrup, Grapefruit Juice</i>	
'Faux' Fizz'	8
<i>Pear Puree, lemon juice, sugar syrup, lemonade</i>	

Soft Drinks

Lemonade	3.5
Coke	3.5
Diet Coke – Coke Zero	3.5
Ginger Beer	3.5
Boxford Apple Juice Glass	3.5
Boxford Apple Juice Bottle	11

Beers

Peroni 33cl / 5%	6
Peroni Gluten Free 33cl / 5%	7.5
Asahi Super Dry 33cl / 5%	6.5
Ramsbury 506 Blonde Beer 50cl / 5%	7.5
Ramsbury Farmer's Best Beer 50cl / 3.6%	7.5
Ramsbury Gold Ale 50cl / 4.5%	7.5
Ramsbury Honeyed Pale Ale 50cl / 4.1%	7.5
Ramsbury Belapur 50cl / 5.5%	7.5
Ramsbury Red Ram 33cl / 4.5%	6

Zero Beers

Peroni / 0%	6
Ramsbury Point 8 / 0.8%	6.5

Ciders

Orchard Pig / 4.5	8
Cornish Cherry & Blackberry / 4%	8

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