

THE BOXFORD

Perfect to start while you browse the menu

- ★ **Marinated Olives V (VG)**

Trio of Green Beldi, Chalkidiki, and Kalamata olives, infused with herbs, peppers, and a touch of spicy Rose Harissa

5.5
- ★ **Boxford Focaccia V (VG).**

A soft, airy house-made focaccia with Maldon salt & olive oil – baked fresh daily

5
- ★ **Zucchini Fritti V (VG)**

Lightly battered and golden-fried zucchini strips

7
- ★ **Cheese Garlic Bread (VG)**

Stone-baked garlic bread topped with melted cheese

9

Antipasti

- Burrata V**

With tricolore beetroot, honey dressing, basil, pinenuts

15
- Bruschetta V (VG)**

With truffle and artichoke pesto, crispy artichoke, basil oil and parmesan

12
- Calamari Fritti GF**

Lightly breaded squid served with roast garlic aioli and lemon

15
- Antipasti Platter**

Prosciutto, speck ham, mozzarella, Kalamata olives, pickled onions, Boxford focaccia

21

Pasta

- Spaghetti Alla Carbonara**

With Guanciale, pecorino Romano, black pepper, free range egg yolk - traditional recipe

22
- Pasta Alla Zozzona**

With Nduja, guanciale, pecorino Romano and pangrattato

22
- Tagliatelle Bolognese**

Slow-cooked beef ragu with tomato and herbs, served over fresh hand-rolled tagliatelle pasta

19
- Tagliolini al Gamberi**

With king prawns, cherry tomatoes, garlic, crushed chili, finished with parsley and extra virgin olive oil

25
- Spaghetti Alla Puttanesca**

With anchovy, chili, olives, served with aromatic toasted breadcrumbs

22

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



Secondi

- Chicken Milanese**

With burnt butter onions, capers, parsley, parmesan, aioli, fries

23
- Add Pecorino fries**

Add Sweet potato fries

2
3
- Tagliata di Manzo GF**

Grilled flat iron steak, served with peppercorn sauce and skinny fries

Add Pecorino fries

Add Sweet potato fries

32
2
3
- The Boxford Cheeseburger**

Aged British beef patty, lettuce and tomato, gherkins, cheddar cheese and skinny fries

Add Pecorino fries

Add Sweet potato fries

19
2
3
- Pan-Seared Sea Bream GF**

With celeriac puree, braised leeks, olives, capers

17
- Cauliflower steaks V (VG) GF**

With capers, raisins, hazelnuts, almond pure

16

Pizza

- Margherita V (VG)**

Tomato sauce, fior di latte mozzarella, fresh basil, oregano & extra virgin olive oil

15
- La preferita dello chef**

Tomato sauce, fior di latte mozzarella, mushrooms, bacon, olives, green peppers

18
- Bufala V**

Tomato sauce, fior di latte and buffalo mozzarella, sundried tomatoes, oregano, basil oil

18
- Zucca e Noci**

Pumkin base, fior di latte mozzarella, bacon, gorgonzola, walnuts, rosemary oil

21
- Speck e Funghi**

Fior di latte mozzarella, speck, onions, mushrooms, walnuts

19
- Diavola Nera**

Tomato sauce, fior di latte mozzarella, spicy salami, oregano, spring onions, olives

18
- Prosciutto**

Tomato sauce, fior di latte mozzarella, ham, mushrooms, parmesan & olive oil

18
- Xtra spicy?... Add Nduja**

3
- Quattro Formaggi**

Fior di latte mozzarella, Taleggio, Gorgonzola, Parmigiano-Reggiano

19
- Bolognese**

Tomato sauce, fior di latte mozzarella, basil, oregano & extra virgin olive oil

17
- Parma Ham (V)**

Tomato sauce, fior di latte mozzarella, Prosciutto di Parma, rocket, oregano, basil, parmesan

22
- Xtra spicy?... Add Nduja**

3

CALZONE



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

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!

Sides

All £7

- Roasted Hispi Cabbage V**

Miso butter, parsley, crispy shallot
- Rocket salad V (VG)**

With pecorino and balsamic vinaigrette
- Warm Marinated Courgettes V (VG) GF**

With Parmesan, almonds, lemon truffle vinaigrette

- Skinny Fries VG GF**

Light, crisp potato fries
- Sweet Potato Fries VG GF**

With thyme and lime zest
- Add truffled pecorino cheese**

2

Please let us know if you have any dietary requirements or intolerances. Our kitchen handles a wide of ingredients which contain allergies including nuts, seeds and items containing gluten. Whilst all reasonable controls are in place, we cannot guarantee that our food is free from specific allergens.
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
A 12.5% discretionary service charge will be added to the bill.

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Wines

See wine list for entire selection...

Champagne and Sparkling	125ml	Bottle	
Prosecco Extra dry, Le Rughe, Veneto. Italy, NV <i>Glera Light, Fresh, Crisp</i>	8	39	
Ayala Muejur Brut, Ay, Champagne, France, NV <i>Chardonnay, Pinot Noir, Meunier- Elegant, Dry, Refined</i>	15	84	
White wines	125ml	500ml	Bottle
Viognier, Puertas Antiguas, Valle Central, Chile 2024 <i>Viogner Lush, Tropical, Floral</i>	7	29	34
Pinot Grigio delle Venezie, Trentacoste, Veneto, Italy 2023 <i>Pinot Grigio Crisp, Light, Refreshing</i>	9	34	38
Falanghina Sannio, Incantesimo, Campania, Italy <i>Falanghina Aromatic, Saline, Fresh</i>	9	36	41
Albarino, Pazo la Maza, Degas Galegas, Rias Baixas, Spain 2023 <i>Albarino Zesty, Saline, Peachy</i>	10	38	48
Gavi, Marchesi di Barolo, Piedmont, Italy 2023 <i>Cortese Delicate, Dry, Citrusy</i>	11	47	56
Mâcon-Villages, Domaine Chanson, Mâconnaise, France 2022 <i>Chardonnay Fruity, Creamy, Balanced</i>	13	56	65
Red wines	125ml	500ml	Bottle
Heritage Vineyards Rouge, Laurent Miquel, IGP Pays d'Oc <i>Merlot, Granache, Shiraz Fruity, Smooth, Medium-Bodied</i>	7	26	28
Pinot Noir, Los Coches, Valle Central, Chile <i>Pinot Noir Ethereal, Warm, Spicy</i>	9	34	37
Primitivo, Trentacoste, Apulia, Italy <i>Primitivo Rich, Fruity, Full-Bodied</i>	9	38	43
Montepulciano d'Abruzzo, Trentacoste, Abruzzo, Italy <i>Montepulciano Bold, Juicy, Earthy</i>	9	38	43
Viñas Elias Mora, Semi Crianza, Toro, Spain <i>Tempranillo Smooth, Savory, Berry-Rich</i>	10	40	45
Valpolicella Superiore, Terre di Cariano <i>Corvina, Rondinella, Rondinone </i> <i>Smooth, Savory, Berry-Rich</i>	12	49	57
Chianti Classico, Terre di Prenzano, Vignamaggio, Tuscany, Italy <i>Sangiovese Bold, Peppery, Full-Bodied</i>	15	53	66
Rose Wines	125ml	500ml	Bottle
Merlot Milare, Terre di Chieti IGT, Trentum, Abruzzo, Italy 2023 <i>Montepulciano, Merlot Crisp, Dry, Fruity</i>	10	41	50
Château la Tour de l'Eveque, Sainte-Anne, Rosé Provence, France 2022 <i>Granache, Cinsault, Syrah Pale, Elegant, Fruity 🍷</i>	11	43	56
Sancerre Rosé, Domaine Tissier, Loire Valley, France 2023 <i>Pinot Noir Bald, Dry, Citrusy</i>	12	50	69

Cocktails

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

Signature

Tiramisu Martini <i>Vodka, Kahlua, Chocolate Liqueur, Espresso, Mascarpone, Sugar</i>	11
Meloncholy Hill <i>Pisco, Midori, Sparkling Elderflower, Sugar, Lemon</i>	12
Cherry Bakewell <i>Disaronno, Lemonade, Cherry, Orgeat</i>	10
Winter Mule <i>Vodka, Triple Sec, Ginger Beer, Cranberry, Lemon</i>	13
Rhubarb & Sloe Sour <i>Sloe Gin, Rhubarb & Ginger Liqueur, Sugar, Lemon</i>	12

Zero Alcohol

Garden Mule <i>Cucumber, kiwi, apple, elderflower cordial and ginger beer</i>	8
Light 'Wine' <i>Sparkling apple & elderflower, sage syrup, lemon, soda</i>	8
Taste of Italy <i>Ginger Beer, Orange Juice, Sage Syrup, Grapefruit Juice</i>	7.5
'Faux' Fizz' <i>Pear Puree, lemon juice, sugar syrup, lemonade</i>	8

Soft Drinks

Lemonade	4
Coke	4
Diet Coke – Coke Zero	4
Ginger Beer	4
Boxford Apple Juice Glass	4
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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