

THE BOXFORD

Perfect to start while you browse the menu

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>	5.5
Boxford Focaccia V (VG) <i>75% Hydration, served with Maldon Salt and a drizzle of olive oil</i>	5
Zucchini Fritti V (VG) <i>Lightly battered and golden-fried zucchini strips</i>	7
Cheese Garlic Bread VG <i>Stone-baked garlic bread topped with melted cheese</i>	9

Antipasti

Burrata V <i>With tricolore beetroot, honey dressing, basil, pinenuts</i>	15
Bruschetta V (VG) <i>With truffle and artichoke pesto, crispy artichoke, basil oil and parmesan</i>	12
Calamari Fritti GF <i>Lightly breaded squid served with roast garlic aioli and lemon</i>	15
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>	22
Pasta Alla Zozzona <i>With Nduja, guanciale, pecorino Romano and pangrattato</i>	22
Tagliatelle Bolognese <i>Slow-cooked beef ragu with tomato and herbs, served over fresh hand-rolled tagliatelle pasta</i>	19
Tagliolini al Gamberi <i>With king prawns, cherry tomatoes, garlic, crushed chili, finished with parsley and extra virgin olive oil</i>	25
Spaghetti Alla Puttanesca <i>With anchovy, chili, olives, served with aromatic toasted breadcrumbs</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>	18	Zucca e Noci <i>Pumkin base, fior di latte mozzarella, bacon, gorgonzola, walnuts, rosemary oil</i>	21
Speck e Funghi <i>Fior di latte mozzarella, speck, onions, mushrooms, walnuts</i>	19	CALZONE	
Diavola Nera <i>Tomato sauce, fior di latte mozzarella, spicy salami, oregano, spring onions, olives</i>	18	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>	19	Add Nduja	3
Parma Ham (V) <i>Tomato sauce, fior di latte mozzarella, Prosciutto di Parma, rocket, oregano, basil, parmesan</i>	22		



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!

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 puree</i>	16

Sides

All £7

Roasted Hispi Cabbage V <i>Miso butter, parsley, crispy shallot</i>
Rocket salad V (VG) <i>With pecorino and balsamic vinaigrette</i>
Warm Marinated Courgettes V (VG) GF <i>With Parmesan, almonds, lemon truffle vinaigrette</i>

Skinny Fries VG GF <i>Light, crisp potato fries</i>	
Sweet Potato Fries VG GF <i>With thyme and lime zest</i>	
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

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

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
Melancholy 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	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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