

THE BOXFORD

Dessert

Boxford Tiramisu **V 10**

*Layers of espresso-soaked sponge, mascarpone and cocoa,
crafted in-house*

Chocolate and Olive Oil Ganache **V 10**

Salted caramel mousse, blood orange, pinenut biscuit.

Affogato Cup Martini **V (GF)**

Served with amaretti biscuit

*Double espresso with a
scoop of vanilla ice cream **10***

*Disaronno liqueur with a
scoop of vanilla ice cream **10***

Dark Chocolate Sicilian Cannoli **V 10**

Sweetened whipped ricotta, Pistachio crumb

Ice Cream selection **V GF**. Choose from:

Vanilla, chocolate, strawberry, raspberr.

Sorbets selection **V GF**. Choose from

Raspberry, tropical, lemon,.

Scoop 3.50

DESSERT WINES

by the glass

*Chateau Septy, Monbazillac,
France 2017 **8***

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

*Moscato D'Asti, Ceretto,
Piedmont, Italy 2018 **9***

Menu

TEA AND COFFEE

Americano 4	Mocha 5	English Breakfast 4	Peppermint 4
Cappuccino 4.3	Espresso 3	Earl Grey 4	Fresh Mint 4
Latte 4.5	Double	Masala Chai 4	Lemongrass
Flat White 4.5	Espresso 4	Decaf English	& Ginger 4
Macchiato 3.5	Liqueur Coffee 7	Breakfast 4	