

At The Boxford, the day begins with the dusting of Italian flour and the cracking of free-range eggs. Every morning, our chefs hand-roll and cut fresh pasta with a devotion to tradition you can taste in every bite.

Our sourdough pizzas are a labour of patience, naturally fermented and slowly proved for a signature lightness, then hand-stretched and fired in our stone oven. By marrying premium Italian imports with the finest seasonal British harvest, we bring the generous spirit of Italy to your table.

Snacks to share

Nocellara del Belice Olives V VG GF	6	Cantabrian Anchovies in Basil Oil GF	9
Boxford House Focaccia EVO and Modena Balsamic V VG	6	Crispy Globe Artichokes with Garlic Aioli V	10
Crispy Zucchini Fritti & fennel seed yoghurt V VG	9	Cheese Garlic Bread (VG)	9
Smoked Marcona Almonds V VG GF	6	Mozzarella Sticks with Tomato Jam V	9

Starters

Charcuterie and artisanal cheeses board, focaccia	22	Italian burrata and Heritage tomatoes salad, basil leaves GF	16
Truffle and ricotta Bruschetta, rocket leaves V	12	Classic Caesar Salad, cheese & anchovies dressing, croutons V Make it Vegan: cashew dressing, vegan cheese S 14 -M 18	S 15 M 18
Veal carpaccio Tonnato style, crispy capers V GF	19	Smoked Mackerel crostini, apple and fennel curls	16

Sourdough Pizza

Our pizzas are made with 48-hour fermented sourdough, hand stretched and baked in our stone oven for a light and crisp crust

Marinara Tomato sauce, capers, anchovies, oregano, garlic. Extra virgin olive oil	11	Truffle and Burrata Spring onion, rocket leaves, Parmesan cheese	26
Bufala Tomato sauce, Buffalo mozzarella, basil pesto	19	Vegetarian Tomato sauce, Buffalo mozzarella, aubergine, mushrooms, black olives, sundry tomatoes, artichokes	18
Prosciutto di Parma Tomato sauce, fior di latte mozzarella, Parma ham, rocket leaves, Parmigiano.	24	Guanciale & funghi White base, fior di latte Mozzarella, Guanciale, mushrooms.	24
Calabrese Tomato sauce, fior di latte mozzarella, Nduja, Pepperoni, hot honey.	24	Meat feast Tomato sauce, fior di latte mozzarella, sausage, Pepperoni, Guanciale, Parma Ham	25

Pasta – Mains

Our pasta is made fresh in-house every day, using traditional techniques and Italian flour for flavour and texture.

Spaghetti Carbonara guanciale, egg yolk, Parmesan cheese, black pepper.	20	28-Day Dry-Aged Sirloin , anchovies and herb butter GF	35
Orecchiette Salsiccia & Broccoli Domed shaped semolina pasta, tomato sauce, sausage, Tenderstem broccoli	21	Crumbed Bream fillet , Crayfish and courgette tartar	25
Tagliatelle Gamberi & Pesto Home-made egg pasta, Black Tiger prawns, basil Pesto, cherry tomatoes	26	Tagliatelle Cacio e Pepe : Home-made egg pasta, Pecorino and black pepper emulsion V	19
Wild Mushrooms and truffle risotto, vegan cheese V VG GF	25	Chicken Milanese , Heritage tomatoes, fior di latte mozzarella	26

Sides

Rocket and Parmesan, balsamic dressing V GF	6	Grilled Tenderstem Broccoli, garlic oil V VG GF	8
Crispy French Fries	6	Heritage tomato and pickled shallots salad V VG GF	8

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

CIDERS

Orchard Pig / 4.5	8
Cornish Cherry & Blackberry / 4%	8
ZERO BEERS	
Peroni / 0%	6
Ramsbury Point 8 / 0.8%	6.5