

Eat well, laugh often, love much.

Our Snacks and starters are intended for sharing around the table, though they can absolutely be enjoyed individually. If you are planning to follow them with a main, a pizza, and a classic dessert, we highly recommend sharing your starters to perfectly balance your dining experience.

(NGC) - Non gluten content: prepared using ingredients that do not inherently contain gluten, but it is not the same as certified "gluten-free"

Snacks to share

Nocellara del Belice Olives VG NGC	6	Classic Sicilian Arancini, beef Ragu, mozzarella NGC	10
Homemade Focaccia EVO and Modena Balsamic VG	6	Cheesy Garlic Bread, chives V (VG)	9
Crispy Zucchini Fritti & fennel seed yoghurt VG	9	Mozzarella Sticks, Napolitana sauce, chives V	9

Starters

Charcuterie and artisanal cheeses board, focaccia	22	Burrata, Heritage tomatoes salad, basil, picked shallot V NGC	16
Baked black Truffle Camembert, quince jelly, sourdough flat bread	13	Caesar Salad, Parmesan, anchovies, garlic dressing, croutons Add grilled Chicken breast: 5	S 15 M 18
Chicken liver parfait, onion marmalade, toasted brioche bread	15	Fried baby squid, roasted garlic Aioli, lemon NGC	17

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

Bufala Tomato sauce, Buffalo mozzarella, oregano, basil oil V	19	Amatriciana Tomato sauce, fior di latte mozzarella, pancetta, Nduja, red onions, oregano, EVO	24
Vegetarian Tomato sauce, fior di latte mozzarella, aubergine, mushrooms, black olives, sundry tomatoes, origano, EVO V	18	Parma Tomato sauce, fior di latte mozzarella, Parma ham, rocket leaves, Parmigiano, oregano, EVO	24
Puttanesca Tomato sauce, fior di latte mozzarella, anchovies, capers, oregano, EVO	16	Guanciale & funghi White base, fior di latte mozzarella, mushrooms, Guanciale, origano, EVO	24
Calabrese Tomato sauce, fior di latte mozzarella, Nduja, Pepperoni, hot honey, oregano	24	Meat feast Tomato sauce, fior di latte mozzarella, sausage, Pepperoni, Guanciale, honey glazed Ham, origano, EVO	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 NGC	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 NGC	25	Chicken Milanese, Heritage tomatoes, fior di latte mozzarella	26

Sides

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

WINES

See Wine List for full selection...

Champagne and Sparkling	125ml		Bottle
Prosecco Extra dry, Le Rughe, Veneto. Italy, NV	8		42
<i>Glera / Light, Fresh, Crisp</i>			
Ayala Muteur Brut, Ay, Champagne, France, NV	16		90
<i>Chardonnay, Pinot Noir, Meunier- Elegant, Dry, Refined</i>			
White wines	125ml	500ml	Bottle
Viognier, Puertas Antiguas, Valle Central, Chile 2024	7	29	34
<i>Viogner / Lush, Tropical, Floral</i>			
Pinot Grigio delle Venezie, Trentacoste, Veneto, Italy 2023	9	34	38
<i>Pinot Grigio / Crisp, Light, Refreshing</i>			
Falanghina Sannio, Incantesimo, Campania, Italy	9	36	43
<i>Falanghina / Aromatic, Saline, Fresh</i>			
Albarino, Pazo la Maza, Degas Galegas, Rias Baixas, Spain 2023	10	38	48
<i>Albarino / Zesty, Saline, Peachy</i>			
Gavi, Marchesi di Barolo, Piedmont, Italy 2023	11	47	55
<i>Cortese / Delicate, Dry, Citrusy</i>			
Mâcon-Villages, Domaine Chanson, Mâconnaise, France 2022	13	56	65
<i>Chardonnay / Fruity, Creamy, Balanced</i>			
Red wines	125ml	500ml	Bottle
Heritage Vineyards Rouge, Laurent Miquel, IGP Pays d’Oc	7	26	28
<i>Merlot, Granache, Shiraz / Fruity, Smooth, Medium-Bodied</i>			
Pinot Noir, Los Coches, Valle Central, Chile	8	31	43
<i>Pinot Noir / Ethereal, Warm, Spicy</i>			
Primitivo, Trentacoste, Apulia, Italy	9	38	43
<i>Primitivo / Rich, Fruity, Full-Bodied</i>			
Montepulciano d’Abruzzo, Trentacoste, Abruzzo, Italy	9	38	43
<i>Montepulciano / Bold, Juicy, Earthy</i>			
Viñas Elias Mora, Semi Crianza, Toro, Spain	10	40	45
<i>Tempranillo / Smooth, Savory, Berry-Rich</i>			
Valpolicella Superiore, Terre di Cariano, Cecilia Beretta, Veneto, Italy	12	49	57
<i>Corvina, Rondinella, Rondinone / Smooth, Savory, Berry-Rich</i>			
Chianti Classico, Terre di Prenzano, Vignamaggio, Tuscany, Italy	15	53	66
<i>Sangiovese / Bold, Peppery, Full-Bodied</i>			
Rose Wines	125ml	500ml	Bottle
Merlot Milare, Terre di Chieti IGT, Trentum, Abruzzo, Italy 2023	10	41	50
<i>Montepulciano, Merlot / Crisp, Dry, Fruity</i>			
Château la Tour de l'Eveque, Sainte-Anne, Rosé Provence, France 2022	11	43	56
<i>Granache, Cinsault, Syrah / Pale, Elegant, Fruity 🍷</i>			
Sancerre Rosé, Domaine Tissier, Loire Valley, France 2023	12	50	73
<i>Pinot Noir / Bald, Dry, Citrusy</i>			

BEERS

Peroni 33cl / 5%	6	ZERO BEERS	
Peroni Gluten Free 33cl / 5%	6.5		
Asahi Super Dry 33cl / 5%	6.5	Peroni / 0%	6
Ramsbury 506 Blonde Beer 50cl / 5%	7	Ramsbury Point 8 / 0.8%	6.5
Ramsbury Farmer’s Best Beer 50cl / 3.6%	7	CIDERS	
Ramsbury Gold Ale 50cl / 4.5%	7		
Ramsbury Honeyed Pale Ale 50cl / 4.1%	7	Cornish Orchard / 5%	7
Ramsbury Belapur 50cl / 5.5%	7	Cornish Raspberry & Elderflower / 4%	7
Ramsbury Red Ram 33cl / 4.5%	6.5	Rekorderlig Wild Berries / 3.4%	7

COCKTAILS

Margarita	10
<i>Tequila, Cointreau, Lime and salt</i>	
Negroni	10
<i>Ramsbury Gin, Campari, Martini</i>	
<i>Special Rubino</i>	
Espresso Martini	10
<i>Vodka, Coffee Liqueur, Fresh Espresso</i>	
Amaretto Sour	10
<i>Disaronno, Lemon, Sugar, Foaming bitters</i>	
Pear & Peach Bellini	10
<i>Pear Puree, Crème de Peche, topped up with Prosecco</i>	
Aperol Spritz	10
<i>Aperol, Prosecco, soda water</i>	
Bramble	10
<i>Raspberry & Honey Gin, Cassis, Lemon, Sugar</i>	
Classic Champagne	12
<i>Ayala Champagne, Cognac, Angostura Bitters, Brown Sugar</i>	
French 75	14
<i>Ayala Champagne, Ramsbury Gin, Lemon, Sugar</i>	
SIGNATURE	
Boxford Breeze	7
<i>Martini Bianco, Viognier, Lemon</i>	
Club 47	8
<i>Monkey 47, raspberrry puree, sugar, lemon</i>	
Cherry Bakewell	10
<i>Disaronno, Lemonade, Cherry, Orgeat</i>	
Spiced Paloma	8
<i>Chilli-infused Tequila, Triple Sec, grapefruit soda, sugar, lemon</i>	
Lush Meadow	10
<i>Vodka, St Germain, cucumber, lemon, chamomile, sugar</i>	
ZERO ALCOHOL	
Garden Mule	5
<i>Cucumber, kiwi, apple, elderflower cordial and ginger beer</i>	
Nojito	5
<i>Fresh mint, sugar, lime soda</i>	
Taste of Italy	5
<i>Ginger Beer, Orange Juice, Sage Syrup, Grapefruit Juice</i>	
‘Faux’ Fizz’	5
<i>Pear Puree, lemon juice, sugar syrup, lemonade</i>	