

BOXWOOD CAFÉ

Chic metropolitan calm in the heart of Knightsbridge



CHEF PROFILE

Hand-picked by Gordon Ramsay himself to oversee the running of the kitchen at Boxwood Café, Stuart Gillies brings with him ounces of passion and drive which result in an innovative menu and fun environment. The vision for Boxwood Café as an upmarket New York-style café has been implemented through Stuart's education working under the renowned chef Daniel Boulud at his restaurant in New York, the appropriately named Daniel's. This proved to be invaluable experience as Daniel's, after having been open for only one year, was hailed as "one of the ten best restaurants in the world" by the International Herald Tribune. A rather good grounding, then, from which to make Boxwood Café flourish.

Both Stuart and Boxwood Café have become regulars on the small screen, with appearances on numerous programmes such as GMTV and Masterchef Goes Large. Stuart, particular, is no stranger to working under the pressure of the television cameras, having appeared frequently on *Saturday Kitchen* as well as being picked to compete in *The Great British Menu*, an honour which is by no means taken lightly in the food world.



Sample the delights of Boxwood Café in the form of Ceviche of Irish Organic Salmon with Chilli, Lime and Coriander; Red Wine Braised Shoulder of Dedham Vale Beef with Oyster Mushrooms and Creamed Mash; and Vanilla and Gingerbread Cheesecake with Mulled Fruit.

RESTAURANT PROFILE

Boxwood Café is a luxurious version of the New York café, with a particular emphasis on using fresh, British produce. With a much more relaxed and informal feel to the whole experience, simple dishes have been taken and given somewhat of a facelift. Classics such as salads, sandwiches and ice-creams are given an injection of sophistication and va va voom, culminating in a well-rounded menu that appeals to all.

Priding itself on being a family-friendly establishment, the impetus behind Boxwood Café was that it ought to be somewhere that Gordon could bring his children. This is certainly the case, with special menus having been designed for the little people.

ATMOSPHERE AND AMBIENCE

Relaxed and stylish, Boxwood Café oozes the calm and sophistication not often found in family restaurants. Designer Barbara Barry has taken inspiration from the typical English garden, using leaf green, bittersweet brown and silver tea paper to deliver her hallmark concept of 'a haven in a hectic world'. The split-level layout ensures the laid-back atmosphere resonates throughout the restaurant, which allows a constant wave of undisturbed peace to wash over each guest.

FOOD FAVOURITES

The signature dishes are, without a doubt, the **Fried Oysters with Fennel and Lemon**; and the **Glazed Asparagus, Pea and Leek Tart**. We also like the look of the **Seared Beef Carpaccio** and the **Roast Loin of Scottish Venison, Swede Mash and Sour Cherry Sauce**. The desserts at Boxwood Café are an irresistible temptation, with the **Homemade Cornetto**; **Warm Sugared Doughnuts**; and the **Vahlrona Hot Chocolate Fondue with Marshmallows, Banana and Biscotti** being firm favourites.

"London's quintessential offering in relaxed and luxurious dining, emphasising British food of the highest order, with seasonal ingredients freshly source and presented from the daily market."



The Beauty Bites menu at Boxwood Café is an innovative concept, offering a range of special 'superfoods' which are known to have beauty-enhancing capacities, as well as being beneficial for all-round wellbeing. Particularly good at diminishing the effects of over-eating and fatigue, the menu concentrates on light, seasonal cuisine cooked with the finest ingredients drawn direct from the markets and small artisan producers."

BOXWOOD CAFÉ TASTE OF CHRISTMAS MENU

Ceviche of Irish Organic Salmon with Chilli, Lime and Coriander

Red Wine Braised Shoulder of Dedham Vale beef With Oyster Mushrooms and Creamed mash

Vanilla and Gingerbread Cheesecake with Mulled Fruit



"Boxwood Café is an oasis to unwind from the action of Knightsbridge. The bar and layout creates a metropolitan atmosphere, whilst a chic interior takes formal dining to fresh heights."

CONTACT
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OPENING TIMES:
Lunch
Monday - Friday 12.00pm - 3.00pm
Saturday - Sunday 12.00pm - 4.00pm
Dinner
Monday - Sunday 6.00pm - 11.00pm
Supper
Thursday - Saturday 11.00pm - 12.00am

DRESS CODE:
Casual

BOOKING INFORMATION:
Bookings can be made online.
All major credit cards accepted.