



Snacks

Bowyers Brie croquettes, apple cider gel (v) 8

Selection of Beal's Farm charcuterie, cornichons, walnut (df) (gf) 14

Homemade focaccia, raspberry oil (v) (df) 6

Beetroot houmous, dill, pickled cucumber, crispy onions, flatbread (df) (gf on request) 8

Braised Kent lamb, Wildfarmed flatbread, wild garlic houmous, smoked lamb belly (df) 10

Orange, garlic & oregano olives (ve) (df) (gf) 6

Starters

Beetroot & goat's cheese tart, salsify, spring leaves, horseradish (v) (ve on request) 14

Heritage tomatoes, burrata, basil salsa verde, balsamic, roasted cherries (v) (gf) 14

Braised lamb with Smoked Ashmore & potato sauce, pickled walnut & gooseberries (gf) 15

Sea bass ceviche, lime & coriander emulsion, grapefruit, paprika crisp (df) (gf) 15

Harissa pork belly, plum, lemon, watercress (gf) 15

Roasts

Our meat is sourced from Longcroft & Old, a renowned butcher known for collaborating directly with farmers to provide the highest quality cuts. All meats are fire-cooked to enhance their natural flavour. Each roast is served with crispy roasted potatoes, glazed carrot, Yorkshire pudding, seasonal greens, and rich gravy

Rare roasted beef, horseradish cream 28

Roasted Denton Lamb shoulder, braised leg, mint sauce (gf on request) 27

Spiced lentil & hazelnut wellington, butternut puree (ve) 24

Add roasted cauliflower cheese 5.5

Mains

Orzo risotto, Old Winchester, wild garlic, broccoli stems (v) (ve on request) 24

Lion's Mane schnitzel, chilli & butter sauce, BBQ turnip, Cashel Blue cheese (v) 28

Boys Hall Caesar, corn fed chicken, smoked bacon, Burford Brown egg, Old Winchester cheese, focaccia crouton (gf on request) 28

Confit chicken leg, Bois Boudran dressing, artichoke, hispi cabbage roll. (gf) 28

From the fire

Grilled sea bream, charred lime, butter & chive sauce (gf) 36

30 day dry aged sirloin steak 250g, onion ring, watercress salad, with one side & sauce (gf on request) 38

Sauces 3.5

Peppercorn | Béarnaise | Garlic Butter | Blue Cheese

WHAT'S ON

Wine Garden of England Summer Feast 24th June

English Wine Week is almost here.

To celebrate we are hosting a magical evening, dining al fresco on the lower lawn. Join us for an exclusive five course fire-cooked dinner, paired with eight of the best local wines as chosen by Jo from the Wine Garden of England, including: Domaine Evremond, Gusbourne, Simpsons, Squerries, Balfour, Westwell, Biddenden & Yotes Court.

Limited Tickets Available
Book Online at boys-hall.com

Sides

Local crispy potatoes, garlic, rosemary, thyme (gf) (ve) 6

Mash potato, Smoked Ashmore, pickles, chives (gf) (v) 7

Seasonal summer leaves, smoked emulsion (gf) (v) 6

Hot honey glazed carrots, feta cheese (v) (gf) (df on request) 7

Heritage tomatoes, capers, shallots (ve) (gf) 8

We buy from local producers and source the best of British. Your wellbeing is important to us, so please speak with a member of our team about allergens / dietary requirements.

We hope you enjoyed our food and service. We add a discretionary 12.5% service charge to your bill but if you are not happy please don't pay it and let us know if there is anything we can do better. 100% of the service charge is shared with the team.