



## 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, chimichurri, 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

## 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

Porterhouse steak to share with two sides & a sauce 11 per 100g  
*Please ask your server for today's cuts & sizes. Large cuts can take up to 40mins to cook.*

## Sauces 3.5

Peppercorn | Béarnaise | Chimichurri | Blue Cheese

## Mains

Roasted hake with royal caviar, grape, cauliflower, verjus, white wine sauce (gf) 32

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

Orzo risotto, Old Winchester, basil pesto, broad beans, garden peas (v) (ve on request) 24

Corn-fed chicken, charred sweetcorn, baby leeks, oyster mushrooms, tarragon butter sauce 29

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

Confit duck leg, Bois Boudran dressing, cherry & beetroot purée, smoked cabbage roll (gf) (df) 29

## WHAT'S ON

### Steak & Lobster Garden Feast 22nd July / 5th August

Join us for a special 3-course summer feast, served al fresco on our lower lawn.

We'll be celebrating British produce at its finest; prime sirloin steak and native lobsters cooked over fire on our garden grill. Three Courses - £95 p/p

Limited Tickets Available  
Book Online at [boys-hall.com](http://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.