



Snacks

Smoked Ashmore croquettes, chilli emulsion (v) 3 ea	Beetroot houmous, dill, pickled cucumber, crispy onions, flatbread (df) (gf on request) 8
Padron peppers, dashi emulsion (ve) 7	Orange, garlic & oregano olives (ve) (df) (gf) 6
Treacle & oat soda bread, whipped butter, bacon crumb 6	

Starters

Beetroot & goat's cheese tart, salsify, spring leaves, horseradish (v) (ve on request) 14
Baby gem lettuce, anchovy butter, cashew, pickled lettuce (gf) (ve on request) 14
Braised lamb with Smoked Ashmore & potato sauce, pickled walnut & gooseberries (gf) 15
Longland Farm duck liver parfait, brioche, orange & damson chutney, pickled cherry 15
Sea bass ceviche, lime & coriander emulsion, grapefruit, paprika crisp (df) (gf) 15
Whipped mozzarella, toasted focaccia, coppa ham, Boys Hall fig, pickled redcurrants (gf on request) 15

From the Embers

Grilled sea bream, charred lime, butter & chive sauce (gf) 36
Corn fed spatchcock chicken, charred lemon, tarragon butter sauce, fennel salad (gf) whole 60 half 30
30 day dry aged sirloin steak 250g, onion ring, watercress salad, with one side & sauce (gf on request) 38
30 day dry aged Porterhouse steak, bordelaise sauce, seasonal salad 100 <i>(note, this dish can take up to 45mins to prepare)</i>

Sauces 3.5

Peppercorn | Béarnaise | Blue Cheese

Mains

John Dory, clams, samphire, sea lettuce, black olive, white wine sauce (gf) 34
Grilled hispi cabbage, blue cheese, pickled walnut ketchup, fennel and kohlrabi slaw (gf on request) (ve on request) 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
Roasted Longland Farm duck, berry puree, pickled chard, kohlrabi fondant, jus (gf) 30

Our restaurant is a central part of the Boys Hall story, crafted from reclaimed local Ashford green oak and stone.

We are deeply committed to working with local farmers, butchers, and fishmongers to source the freshest, seasonal, and most sustainable produce. Much of our meat is butchered in-house, and we strive to run a zero-waste kitchen wherever possible.

Led by Alfie and Joe, our chefs cook over flame and coal using our beloved Asado-style grill, bringing depth and character to every dish. Each plate is crafted with care, consideration, and passion.

If you have any questions about our menu, please ask your server—they'll be happy to help.

Sides

Local crispy potatoes, garlic, rosemary, thyme (gf) (ve) 7
Mash potato, bacon crumb, pickles, chives (gf) (v on request) 8
Buttered rainbow chard, hazelnut & puffed grains (gf) (v) 7
Hot honey glazed carrots, feta cheese (v) (gf) (df on request) 8
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.