



Snacks

Treacle & oat soda bread,
whipped butter, bacon crumb 6

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

Smoked Ashmore croquettes,
chilli emulsion (v) 3 ea

Padron peppers, dashi emulsion
(ve) 7

Starters

Jerusalem artichoke tart, chestnut, parsnip, chicory, dill emulsion
(ve) 14

Baby gem lettuce, anchovy butter, cashew, pickled lettuce
(gf) (v on request) 14

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 brie, toasted focaccia, coppa ham, Boys Hall quince, pickled
redcurrants (gf on request) 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 29

Rolled pork belly with apricot & pine nut, Boys Hall apple purée (gf) 28

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

Add roasted cauliflower cheese 5.5

Mains

Roasted Longland Farm duck, berry purée, pickled chard, kohlrabi
fondant, jus (gf) 32

Grilled hispi cabbage, blue cheese, pickled walnut ketchup, fennel and
kohlrabi slaw (gf on request) (ve on request) 28

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

Potato, leek & swede pithivier, smoked potato velouté, kale, sprout
petals (ve) 28

WHAT'S ON

Wine Dinner Series
Gusbourne Harvest Dinner
7th October

Join Brad for an exceptional evening
as we launch our wine dinner series
with a special collaboration featuring
the acclaimed Gusbourne wines.
Set in the warmth and elegance of
our wonderful drawing room, this
promises to be an unforgettable
evening of exceptional food,
outstanding wines, and engaging
conversation.

Limited Tickets Available
Book Online at boys-hall.com

Sides

Local crispy potatoes,
garlic, rosemary, thyme
(gf) (ve) 7

Mashed 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

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.