



## 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  
(v) 7

## Starters

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

Owley Farm mushrooms, celeriac & potato rösti, confit egg yolk, crispy  
capers (gf) (v) 14

Longland Farm duck liver parfait, brioche, orange & damson chutney,  
shiso 15

Mussels in Guinness cream sauce, carrot, celery, shallot,  
crusty bread 13

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

Apple, celeriac & walnut, baked in pastry, beetroot purée (ve) 24

**Add roasted cauliflower cheese 5.5**

## Mains

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

South coast cod loin, spiced bean cassoulet, smoked bacon, kale (gf) 32

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

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

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

Seasonal greens,  
burnt butter dressing  
(gf) (ve/df on request) 7

Brussel sprouts, pancetta,  
chestnuts  
(gf) (v on request) 8

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.