



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

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

Welsh rarebit, Old Winchester & Godminster, Worcestershire sauce, rocket salad (v) 13

Smoked haddock tart, sweet leeks, Lyonnaise onions, baked hollandaise 15

Smoked ham, Kentish blue cheese, bone marrow crumpet, pickled walnuts 15

Mussels in Guinness cream sauce, carrot, celery, shallot, crusty bread 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) 37

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

Pork schnitzel, whipped cod's roe, chervil & rocket, burnt butter & lemon 31

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

Mash potato, pickles, bacon crumb (gf) (v on request) 8

Hot honey glazed carrots, Old Winchester 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.