



Snacks

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

Orange, garlic & oregano olives
(ve) (df) (gf) 7

Smoked Ashmore croquettes,
chilli emulsion (v) 3 ea

Padron peppers, dashi emulsion
(v) 7

Starters

Harissa lamb taco, chimichurri, shallot, lime crème fraîche, Tabasco
emulsion (gf on request) (df on request) 15

Crispy cauliflower, cauliflower couscous, hot honey, yoghurt
(gf) (v) (ve on request) 14

Smoked haddock tart, sweet leeks, Lyonnaise onions, baked hollandaise
16

Cured duck breast, dressed spring leaves, rhubarb, blood orange
(gf) 15

Grilled monkfish tail, lobster jus, bitter leaves, samphire, smoked
almond (gf) (df on request) 17

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 with horseradish cream (gf on request) 31

Rolled Longland Farm lamb leg with mint sauce (gf on request) 29

Smoked Ashmore & potato pithivier pie (v) (ve alternative on request) 27

Add roasted cauliflower cheese 6

Mains

Grilled sea bream, charred lime, butter & chive sauce (gf) 37

Grilled Mangalitsa pork chop: fresh radish, leek, broccoli, apple sauce
(gf, df on request) 35

Spinach and ricotta tortelloni, English asparagus, white asparagus
velouté, toasted pine nuts (v) (ve on request) 29

Lion's Mane schnitzel: cauliflower, blue cheese, buffalo sauce
(v) 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 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, Feta
cheese, sumac
(gf) (v) (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.