



Snacks

Smoked Ashmore & speck croquettes, saffron mayo 7	Whipped mozzarella, pear, candied walnut, Wildfarmed flatbread 6.5
British charcuterie, Boys Hall fig, Guindilla pepper 14	Curried cheese curds, hot honey (v) (gf) 7.5
Gilda sourdough bread & rapeseed oil with balsamic (ve) (df) 4	Nocellara olives (ve) 4

Starters

Coal roasted beetroot tart, white onion cream, fennel & apple relish (ve) 12.5
Hot smoked salmon, avocado, sushi rice, miso mayo, sesame, chilli (gf) 13
Heritage tomato soup, sundried tomato, soured cream, cheese toastie, basil (v) 12
White crab, devilled egg, cucumber, apple, dill, crumpet, thermidor sauce 15
Bone marrow, Chart Farm braised beef, kimchi, pickled shallot, radish, sourdough 16

Mains

Black miso cod, kimchi sushi rice, bok choy, avocado, pickled ginger & cucumber, dashi 26
Owley Farm mushroom, gnocchi, artichoke, truffle, crispy shallot, Old Winchester (v) (ve on request) 24
Whole roasted cauliflower cheese, rarebit, Rebel Farmer kale, leek pickled walnut (v) 23
Corn fed chicken, layered potato, tarragon, leek, mushroom sauce, sage (gf) 22
Marsh Farm lamb cutlets, cavolo nero, lamb bacon, shallots, cream sauce (gf) 32
Chart Farm short rib of beef, roscoff onion, butter beans, carrot, chives (gf) 29

From the fire

Butterflied sea bream, butter sauce, curry oil (gf) 28
30 day dry aged rib eye steak 220g, roasted tomato & mushroom, with one side & sauce 34
Porterhouse steak to share with two sides & a sauce 10 per 100g <i>Please ask your server for todays cuts & sizes</i>

Sauces 3

Bone Marrow Peppercorn | Béarnaise | Garlic Butter | Blue Cheese

Our restaurant is the latest edition to the Boy's Hall story, crafted from reclaimed local Ashford green oak and stone.

Our ethos on food is simple, we source the best of local seasonal produce celebrating what this diverse county has to offer. Charlie and his team love to cook over flame & coal using an Asado style grill called Jolene. We slow roast whole vegetables and work with local farmers, butchers and boats for the very best sustainable meat, fish and veg.

If you have any questions on our menu please ask your server who will be more than happy to assist

Sides

Beef dripping crispy Ratte potatoes (gf) 5.5
Garlic mashed potato, chives, crispy garlic (v) (gf) 5.5
Tenderstem broccoli, ricotta, burnt butter, hazelnut (v) 6
Roasted root vegetables, marjoram pesto (v) 6
Rebel Farmer mixed leaf salad, shallots, balsamic & basil (ve) 5

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.