

hermitage rd. Breakfast Menu

Complimentary filter coffee & English Breakfast tea with every cooked breakfast ordered, please help yourself.

EGGS

all served on toasted English muffin, wilted spinach, poached egg & hollandaise sauce

Florentine	5/9
Benedict	6/11
Royale	7/12

PLATES

Warm waffle & maple syrup , bacon or seasonal berries	7.5
Hermitage rd. breakfast bap , sausage, bacon, hash brown, fried egg, nduja jam	8.5
Smashed avocado , sourdough toast, poached hens eggs Add Woburn black bacon 3 // add smoked salmon 5	9
Caramelised plums & charred halloumi , orange & cranberry granola, cinnamon yoghurt	9
Lamb Merguez sausage , avocado, harissa, fried hens egg, charred flatbread	10.5
Letzers smoked salmon , scrambled eggs, sourdough toast	10.5
Steak & egg , 8oz rump steak, fried egg, hermitage rd. hash, green chilli salsa verde	15

HERMITAGE BREAKFAST

Woburn black bacon, Prior's Hall Farm sausage, slow roast tomato, mushrooms, baked beans, hash brown, fried egg & toast 11



We are part of the Sustainable Restaurant Association with a three star rating & pride ourselves on sourcing responsibly & locally using seasonal & British produce where possible. Visit www.thesra.org for more information.



Great British Pub Awards National Finalist 2017



KIDS BREAKFAST aged 13 and under

Eggy bread	3
Mini breakfast , sausage, bacon, poached egg, baked beans, hash brown	6

BREAKFAST COCKTAILS

Blood Orange Brunch , Solerno, Chase Elderflower, Lillet Blanc, Fee Brothers Cranberry Bitters, soda	8
Morning Mimosa , mango, orange, fizz, Grenadine	8.5
Bloody Mary , Absolut, tomato juice, dill, pepper, celery salt, Worcestershire sauce, horseradish, Tabasco, olive brine, lemon	8

Add an oyster to your Bloody Mary for 2.2

(We can't serve alcohol until 10am on Sundays)

COFFEE

Ristretto	2.3
Espresso	2.3
Americano	2.4
Cortado	2.5
Flat white	2.7
Cappuccino	2.8
Cafe latte	2.8
Mocha	2.8
Hot chocolate	2.8

LOOSE LEAF TEA

English Breakfast	2.4
Earl Grey	2.5
Russian Caravan	2.5
Lapsang Souchong	2.5
Apple loves mint	2.5
Rooibos	2.5
Green	2.5
Jasmine	2.8
Peppermint	2.5
Chamomile	2.5

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If you have any dietary requirements or food allergies, please inform your server before ordering. A full allergen menu is available on request. All of our ingredients are carefully sourced using sustainable British produce where possible - we only use British free range eggs - some dishes may contain nuts - mussels & oysters sourced from Brancaster Staithe, North Norfolk - for all tables of 10+ a discretionary service charge of 10% will be added to your bill.