

hermitage rd. Dinner Menu

SMALL PLATES

Hermitage rd focaccia , cold pressed rapeseed oil, balsamic Lemon, garlic & rosemary marinated olives	1.5 p/p 4
Hand reared Brancaster oysters , natural, tabasco & shallot vinegar or soda battered & sweet chilli	2.6 each
Smoked garlic hummus , fried chickpeas, bread crisps	5
Crispy chicken steamed bun , sriracha mayo, pickled mooli, coriander	5.5/10
Crispy polenta chips , Parmesan & truffle oil	5.5
Cherry tomato gazpacho , basil oil, focaccia	6
Serrano ham , orange, pickled fennel, land cress	7
Szechuan pepper crispy squid , smoked garlic aioli	7.5
Roasted tenderstem broccoli , toasted hazelnut, broccoli purée, miso & lime bagna cauda	8
Sweet chilli chicken wings , toasted sesame seeds	8
Smoked salmon mousse , seaweed crackers, pickled radish, dill	9

SHARING BOARDS

Vegetarian board , smoked garlic hummus; crispy polenta chips; fennel, orange & quinoa salad; marinated olives & focaccia	18
Hermitage board , Serrano ham; Szechuan pepper crispy squid; sweet chilli chicken wings; marinated olives & focaccia	20

LARGE PLATES

Hermitage rd chicken Caesar , baby gem, anchovy, Parmesan, crispy hens yolks, focaccia crouton add Woburn bacon +2	12
Pea & broad bean orzotto , charred asparagus, goats cheese, lemon oil	13
Fennel, orange & quinoa salad , tahini yoghurt, pomegranate, grilled halloumi	13.5
Seafood broth , red mullet, squid, clams, prawns, fregula, basil & citrus	17
Pan roasted hake , café de Paris butter, spinach, salsa verde crushed potatoes	18
Roasted lamb rump , anchovy, black olive, caramelised onion, fondant potato, spinach, red wine jus	24

BURGERS & RIBS

served with skinny fries, upgrade to sweet potato fries or triple cooked chips	2
Falafel burger , tahini yoghurt, pickled cucumber	13.5
Crispy spiced chicken burger , sriracha mayo, slaw	13.5
Hermitage beef & pork burger , Woburn black bacon, Emmental, gherkin, charred tomato relish	15
Sweet chilli, ginger & lime glazed pork belly ribs , red cabbage slaw	18/26

CHARGRILL all our beef is a minimum of 28 day aged British or Irish & served with skinny fries

8oz Rump	16.5	SAUCES	2.5
8oz Ribeye	21	Salsa verde	
10oz Sirloin	24	Red wine jus	
		Peppercorn	
		Café de Paris butter	
TO SHARE please check with server for availability served with a choice of two sides & two sauces		ADD ONS	
25oz Côte de boeuf	56	Chargrilled halloumi	3.5
30oz Porterhouse	70	Hermitage onion rings	3.5

SIDES

Caesar salad	4	Parmesan & truffle fries	5
Buttered market greens	4	Fregula, basil & citrus	5
Triple cooked chips	4	Fine beans, feta, radish	5
Sweet potato fries	4	Sautéed new potatoes, asparagus, peas, lemon & herb butter	5



SUPPORTING LOCAL PRODUCERS

Free Range Eggs, **Hillview Farm**

Pork, **Prior's Hall Farm**

Cold-pressed Rape Seed Oil, **Mrs. Middleton's**

Beef, **Burton's butchers**

Bacon, **Woburn Farm**

Flour, **Stotfold Mill**

Seasonal Game, **Hertford**

Potatoes, **Bridge Farm**

Asparagus, **Norfolk**

Leaves, **The Herbary**

Berries, **Lutton Farm**

Milk & Cream, **Newlands Farm**

Free Range Chicken, **Murdochs Farm**

Oysters, **Brancaster Staithe**

Mussels, **Brancaster Staithe**

North Sea Lobsters, **Brancaster Staithe**

Smoked Salmon & Haddock, **Letzer's Smoke House**

Cromer Crabs, **Norfolk**

Great British Pub
Awards National
Finalist 2017

The Good Food
Guide 2018

The Michelin
Guide 2018

Harden's 2018
best UK Restaurants



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.

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