

hermitage rd. Sunday Menu

NIBBLES

Hand reared Brancaster oysters, soda battered & hoisin; natural with shallot vinegar; tabasco & lemon 2.5 each

Trio of nibbles, hermitage focaccia, marinated olives, muhammara dip 8

MAINS

Superfood bowl, quinoa, pomegranate, sweet potato, spinach, feta, broccoli, pumpkin seeds 11

Sweetcorn, pea & broad bean burger, grilled halloumi, garlic & mint aioli, skinny fries 11.5

Crispy buttermilk chicken burger, hot pepper mayo, jalapeño slaw, skinny fries 12.5

Hermitage beef & pork burger, smoked Cheddar, bbq red pepper relish, skinny fries 13

Hermitage Caesar salad, grilled chicken, baby gem, smoked bacon, Parmesan, anchovy & garlic dressing 14

Beetroot pearl barley risotto, goats cheese, black olive crumb, candied pistachio, tarragon oil 14.5

Korean tiger prawns, rice noodles, bok choy, mange tout, bean sprouts, toasted cashews, soy & ginger dressing 16

SIDES

Beef dripping roast potatoes 3.5 **Triple cooked chips** 4 **Hermitage mac & cheese** 4

Market vegetables 3.5 **Sweet potato fries** 4 **Cob of corn & jalapeño slaw** 4

Baby gem Caesar, crispy anchovies 4 **Broccoli, chilli, garlic, cashews** 4 **Parmesan & truffle skinny fries** 4

SUNDAY ROAST SET MENU

2 course £23; 3 course £29

STARTERS

Sweet chilli chicken wings, coriander, sesame

Crispy salt 'n' pink peppercorn squid, lemon aioli, gremolata

Charred broccoli & whipped goats cheese, salad cream, toasted pine nuts

Citrus cured sea trout, pickled fennel & orange salad

Honey roasted peach, charred halloumi, cardamom granola, curly endive, basil & chilli yoghurt

SUNDAY ROAST

16.5 ea

All served with beef dripping roast potatoes, Yorkshire pudding & market vegetables

28-day aged duo of beef

Prior's Hall Farm pork loin, crackling, apple sauce

Free range chicken supreme, poultry gravy

Pan roasted sea bream, sautéed new potatoes, charred fennel, peas, salsa verde, capers

Sweet potato gnocchi, charred leeks, broccoli, pumpkin seeds, caper butter

2 to share

Tear & share lamb shoulder

DESSERT

Sticky toffee pudding, black treacle butterscotch sauce, clotted cream

Lemon panna cotta, raspberry, Limoncello jelly, crumble, lemon balm

Strawberry & vanilla cheesecake, macerated strawberries, crème de menthe

Warm white chocolate & pistachio blondie, salted caramel ice cream

Fruit 'n' nut jar - Pot au Chocolat, salted caramel, honeycomb, hazelnut praline, golden raisins, black grape sorbet



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**



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.

Follow us   



If you have any dietary requirements or food allergies, please inform your server before ordering. A full allergen menu is available on request or alternatively scan the QR code for a full nutritional & allergen information breakdown. 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.