

hermitage rd. Sunday Menu

BRUNCH available until 1pm

Chickpea flatbread , avocado, caper & tomato salsa	10
Add fried egg +1.5	
Smashed avocado , cayenne pepper & cherry tomato, toasted sourdough, poached hen eggs	10.5
Add Woburn bacon 3 or smoked salmon 5	
Steak & eggs , 8oz rump steak, fried eggs, hermitage rd hash, café de Paris butter	16
Eggs , all served on toasted English muffins, wilted spinach, poached eggs & hollandaise sauce	
Florentine 9 Benedict 11 Royale 12	

NIBBLES

Hermitage rd foccacia , cold pressed rapeseed oil, balsamic	1.5 p/p
Lemon, garlic & rosemary marinated olives	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

SUNDAY SET MENU

2 course £24; 3 course £30

STARTERS

Crispy polenta chips , Parmesan & truffle oil
Cherry tomato gazpacho , basil oil, focaccia
Crispy chicken steamed bun , sriracha mayo, pickled mooli, coriander +3 to double up
Roasted tenderstem broccoli , toasted hazelnut, broccoli purée, miso & lime bagna cauda
Sweet chilli chicken wings , toasted sesame seeds
Serrano ham , orange, pickled fennel, land cress
Szechuan pepper crispy squid , smoked garlic aioli

MAINS

16.5 ea

Fennel, orange & quinoa salad , tahini yoghurt, pomegranate, grilled halloumi
Pea & broad bean orzotto , charred asparagus, goats cheese, lemon oil
Falafel burger , tahini yoghurt, pickled cucumber
Seafood broth , red mullet, squid, clams, prawns, fregula, basil & citrus
Chargrilled 8oz flat iron steak , panzanella salad, feta, za'atar
28 day aged rump steak , skinny fries, peppercorn sauce, Upgrade to a 10oz sirloin +6
Pan roasted hake , café de Paris butter, spinach, salsa verde crushed potatoes

DESSERTS

Date & candied pecan sticky toffee pudding , honey butterscotch, black treacle ice cream
Raspberry, lemon & thyme tart , saffron crème fraiche, raspberry & sorrel sorbet
Honey & peach panna cotta , lavender & lemon thyme crumble, Grand Marnier poached peach
Caramelised white chocolate & Amarula mousse , raspberry, honeycomb
'Eton mess' , strawberry & lime sorbet

SIDES

Beef dripping roast potatoes	3.5	Parmesan & truffle fries	5
Baby gem, Parmesan & anchovy, croton	4	Fregula, basil & citrus	5
Buttered market greens	4	Fine beans, feta, radish	5
Triple cooked chips	4	Sautéed new potatoes, asparagus,	5
Sweet potato fries	4	peas, lemon & herb butter	



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.

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. 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.