

hermitage rd. Lunch Menu

SANDWICHES choose from white, granary or hermitage rd foccacia +1

Grilled cheese , smoked Cheddar & caramelised onion	7.5
Hermitage rd club , chicken, bacon, lettuce, tomato, smoked garlic aioli	8.5
Smoked salmon , dill cream cheese, pickled cucumber, land cress served with skinny fries	9.5

SMALL PLATES

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
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, foccacia	6
Szechuan pepper crispy squid , smoked garlic aioli	7.5
Roasted tenderstem broccoli , toasted hazelnut, broccoli purée, miso & lime bagna cauda	7.5
Sweet chilli chicken wings , toasted sesame seeds	8

LARGE PLATES

Chickpea flatbread , avocado, caper & tomato salsa Add fried egg +1.5	10
Smashed avocado , cayenne pepper & cherry tomato, toasted sourdough, poached hen eggs add Woburn bacon +3, Add smoked salmon +5	10.5
Hermitage rd chicken Caesar , baby gem, anchovy, Parmesan, crispy hens yolks, foccacia crouton add Woburn bacon +3	12
Beer battered cod , triple cooked chips, pea & truffle purée, caper mayo	13
Pea & broad bean orzotto , charred asparagus, goats cheese, lemon oil	13
Serrano ham, orange & pickled fennel salad , land cress	13
Fennel, orange & quinoa salad , tahini yoghurt, pomegranate, grilled halloumi	13.5
Seafood broth , red mullet, squid, clams, prawns, fregula, basil & citrus	16
Chargrilled 8oz flat iron steak , panzanella salad, feta, za'atar	16.5

GRILL 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
28 day aged steak , dressed leaves	
8oz Rump	16.5
8oz Ribeye	21
10oz Sirloin	24
add peppercorn, red wine jus, salsa verde or café de Paris butter	all +2

SIDES

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

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**

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The Good Food
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The Michelin
Guide 2018

Harden's 2018
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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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