

hermitage rd. Bar Menu

NIBBLES

Hermitage rd focaccia , cold pressed rapeseed oil, balsamic	1.5 p/p
Hand reared Brancaster oysters , natural, tabasco & shallot vinegar or soda battered & sweet chilli	2.6 each
Lemon, garlic & rosemary marinated olives	4

SMALL PLATES

Smoked garlic hummus , fried chickpeas, bread crisps	4
Spiced chicken bites , sriracha mayo	6
Crispy polenta chips , Parmesan & truffle oil	6
Fennel, orange & quinoa salad , tahini yoghurt, pomegranate	6.5
Sweet chilli, ginger & lime glazed pork belly rib , slaw, pork popcorn	6.5
Panzanella , feta & za'atar	6.5
Szechuan pepper crispy squid , smoked garlic aioli	7.5
Sweet chilli chicken wings , toasted sesame seeds	8
Crispy chicken steamed bun , sriracha mayo, pickled mooli, coriander	5.5/10

BURGERS all 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

SIDES

Skinny fries 3.5	Sweet potato fries 4
Triple cooked chips 4	Parmesan & truffle fries 5



hermitage rd.
BAR AND RESTAURANT

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.