

hermitage rd. Bar Menu

NIBBLES

Hermitage sweet chilli chicken wings	2 each
Brancaster Staithe oysters	3 ea / ½ dozen 15
tabasco / shallot vinegar / soda battered & sweet chilli	
Hermitage focaccia , Mrs Middleton's rapeseed oil, balsamic	3
Olives	4
Sweet potato fries	4
Parmesan & truffle fries	4
Jalapeno & lemon hummus , bread crisps	5.5
Szechuan pepper crispy squid , lemon aioli	8.5

SHARING BOARDS

Hermitage , potted smoked mackerel, sweet chilli chicken wings; jalapeno hummus, olives & focaccia	20
Vegetarian , baked camembert, jalapeno hummus; beetroot & goat's cheese arancini, smoked tomato relish, olives & focaccia	20

CHARGRILL all served with skinny fries,
upgrade to sweet potato fries or triple cooked chips +2.5

Hermitage beef & pork burger , Woburn dry cured black bacon, Emmental, tomato relish	15
Spiced chickpea & coriander burger , lemon & sesame mayo	13.5
Crispy Keralan chicken burger , lime aioli & pickles	13.5
	add bacon 1.5
Hermitage sweet chilli & lime glazed pork belly ribs , house slaw	18/26
28 day aged 8oz rump steak , dressed leaves	18
Add peppercorn sauce 2.5 // Soda battered onion rings 2	



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— 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, **Murdoch's Farm**
Oysters, **Brancaster Staithe**
Mussels, **Brancaster Staithe**
North Sea Lobsters, **Brancaster Staithe**
Smoked Salmon & Haddock, **Letzer's Smoke House**
Cromer Crabs, **Norfolk**

The Good Food
Guide 2019

Harden's
2019

Best Bar Muddy
Stilettos, Herts

The Publican
Awards Winner
2018



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.