

Hermitage rd lunch classics

Hermitage brunch bap , sausage, Woburn black bacon, hash brown, fried egg, smoked tomato relish	8.5
Roasted squash, kale & broccoli salad , honey & thyme dressing	9
Smashed avocado on toast , poached hen eggs add Woburn black bacon 3 // Smoked salmon 5	10
Sweet potato, leek & broccoli gnocchi , pumpkin seeds	10
Chicken, mushroom & leek pot pie , buttered greens	10
Brancaster Staithe mussels , cider & shallot cream	10
Fish & chips , mushy peas, tartare sauce	12

SANDWICHES choose from white or granary

Prior's Hall Farm sausages , fried onions	6.5
Avocado , feta & roasted pepper	6.5
Coronation chicken , roasted pepper & spinach	7
Add skinny fries 2	

SIDES 4 EACH

Market greens

Sweet potato fries

Parmesan & truffle fries

Tender stem broccoli, sea salt, olive oil

Sautéed potatoes, shallots & spinach

Grilled halloumi, smoked tomato relish

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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, **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.