

## NIBBLES

Olives	4
Hermitage sweet chilli chicken wings	2 ea
Hermitage focaccia, Mrs Middleton's rapeseed oil, balsamic	3
Brancaster Staithe oysters, tabasco / shallot vinegar / soda battered & sweet chilli	3 ea / ½ dozen 15
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 & goats cheese arancini, smoked tomato relish, olives & focaccia	20

## STARTERS

Soup of the day, house focaccia	6
Golden beetroot, feta & pear salad, honey & thyme dressing	7/13
Smoked ham hock croquette, celeriac, roast plum & sage	8.5
King prawn, chilli & lime bruschetta, avocado, capers, rocket	9.5
Brancaster Staithe house smoked salmon, capers, shallot & chive vinaigrette	10.5

## MAINS

Blythburgh pork chop, spiced apple & caramelised shallot	14
Wild mushroom & tarragon orzotto, crème fraîche & spinach	14.5
Smoked haddock, leek & chive fishcake, poached egg, bearnaise sauce	14.5
Free range chicken supreme, sweet potato, leek & broccoli gnocchi, thyme cream	16.5
Sea bream, mussels, saffron & dill chowder	18.5

**CHARGRILL** all our beef is a minimum of 28 day aged British or Irish & served with skin on fries & seasonal leaves // upgrade to sweet potato fries or triple cooked chips +2.5

8oz Rump	18	<b>SAUCES</b>	2.5
8oz Sirloin	24	Bearnaise	
10oz Ribeye	26	Red wine jus	
Barnsley lamb chop	18	Peppercorn	
		Blue cheese	
		<b>ADD ONS</b>	
<b>TO SHARE</b>		Soda battered onion rings	2
25oz Côte de boeuf	60	House slaw	2
prime rib of beef on the bone, served with 2 sauces of your choice		Sauté mushrooms	3
		Garlic butter king prawns	5

**BURGERS & RIBS** served with skin on fries

Spiced chickpea & coriander burger, lemon & sesame mayo	13.5
Crispy Keralan chicken burger, lime aioli & pickles	Add bacon 1.5 13.5
Hermitage beef & pork burger, Woburn dry cured black bacon, Emmental, tomato relish	15
Hermitage sweet chilli & lime glazed pork belly ribs, house slaw	18/26

## SIDES 4 each

Market greens	Tender stem broccoli, sea salt, olive oil
Sweet potato fries	Sautéed potatoes, shallots & spinach
Parmesan & truffle fries	Grilled halloumi, smoked tomato relish



## SUPPORTING LOCAL PRODUCERS

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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](http://www.thesra.org) for more information.

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