

NIBBLES

Olives	4
Hermitage focaccia , Mrs Middleton's rapeseed oil, balsamic	3
Brancaster Staithe oysters , natural, tabasco, & shallot vinegar; or soda battered & sweet chilli	3 ea / ½ dozen 15
Jalapeno & lemon hummus , bread crisps	5.5

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

Sweet potato, leek & broccoli gnocchi , toasted pumpkin seeds	13.5
Wild mushroom & tarragon orzotto , crème fraiche & spinach	14.5
Smoked haddock, leek & chive fishcake , poached egg, bearnaise sauce	14.5
Sea bream , mussel, saffron & dill chowder	18.5
Steak of the day , dressed leaves, skin on fries & peppercorn sauce	P.O.A

SUNDAY SET MENU

2 course 22 3 course 27

STARTERS

Soup of the day , house focaccia
Golden beetroot, feta & pear salad , honey & thyme dressing
Hermitage sweet chilli chicken wings , sesame, spring onions, coriander
Szechuan pepper crispy squid , lemon aioli

SUNDAY ROASTS

All served with beef dripping roast potatoes, seasonal vegetables, Yorkshire pudding & gravy	
28 day aged Humphrey's grass fed roast beef	16.5
Prior's Hall Farm pork loin , crackling, apple sauce	16.5
Free range chicken supreme	15.5

DESSERTS

Spiced apple, blackberry & macadamia nut crumble , vanilla custard
Sticky toffee & pecan pudding , honey butterscotch, clotted cream
Dark chocolate & Kahlua mousse , orange, Caravan Coffee madeleine

SIDES 4 each

Market greens	Beef dripping roast potatoes
Cauliflower cheese	Sautéed potatoes, shallots & spinach
Tender stem broccoli, sea salt, olive oil	Honey roast parsnips

HOST A ROAST @ HERMITAGE RD

Looking to host a family gathering, birthday or just something a little different from your normal Sunday Lunch? We offer 'host a roast' where you're able to host your friends with whole joints cooked perfectly by us but carved by you at your table. Please ask a member of staff for more information.



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.