



h e r m i t a g e r d .

OYSTERS

Our suppliers

Brancaster Staithe, Pinneys of Orford, Maldon Rock

North Norfolk Brancaster Oysters are farmed and fished in the crystal clear waters of Brancaster Staithe Harbour by father and son team Cyril and Ben Southerland. Grown on trestles in the creeks, taking advantage of all the natural nutrients that run through the salt marshes.

Pinneys of Orford Pacific Oysters are farmed in Suffolk by the 3rd generation Pinney family. These river bed oysters have been hand cultivated in the Butley Creek since the late 50's, producing some of the finest quality oysters in the country.

Maldon Rock Oysters have been cultivated in the salt marches in Blackwater Estuary, Essex since Roman times. The oyster beds at Goldhanger Creek are complimented using sustainable cultivation techniques utilising the Blackwater Estuary to its best advantage without harming the delicate eco-system and its salt marshes.

We think they are at their best with a dash of Tabasco & a squeeze of lemon.

one 3.6 *33kcal* // three 10 *99kcal* // six 18 *198kcal* // twelve 34 *396kcal*

RAW

Staithe Smoke House Smoked Salmon 9

Gribiche relish (gf) *261kcal*

Rare Breed Beef Carpaccio 10

Anchovy mayo, parmesan (gf) *281kcal*

Sesame Crusted Yellowfin Tuna 11

White radish, soy & wasabi mayo *242kcal*

Cured & Baked Beets 7.5

Walnuts & garden cress (ve) *256kcal*

Cornish Yarg, quince jelly & fig cracker 5.5 (v) *322kcal*

Soda bread & salted butter 2.5 *358kcal*



Scan for full
allergens
breakdown

(gf) gluten free (ve) vegan

Please let your server know if you have any allergies or intolerances.

A full allergen menu is available via the QR code.

All dishes are freshly prepared in house, calorie information may fluctuate and cannot guarantee the absence of all allergens.

Adults need around 2000kcal a day.

NYETIMBER

PRODUCT OF ENGLAND

The finest English sparkling wines from West Sussex to rival the very best in the world. In 2018 winemaker Cherie Sprigs became not only the first woman but also the first person outside of France to win the IWC Sparkling Winemaker of the Year Award. The wines are wonderfully pure and balanced, full of character with a seductive charm.

A perfect match for oysters and seafood.

	125ml	Btl
Classic Cuvee NV	13.5	60
Cuvee Chérie Demi Sec NV	14.5	65
Rosé NV	14.5	65
Blanc de Blancs 2014	15.5	75
Tillington Single Vineyard 2014	21.5	115
1086 Prestige Cuvee 2010	35	205
1086 Rosé Prestige Cuvee 2010	38	220
Magnum - Classic Cuvee NV		125

NYETIMBER FLIGHTS

Why not explore the range with a half glass of selected Nyetimber wines?

Classic Flight: Classic Cuvee NV, Rosé NV, Blanc de Blancs 20

Prestige Flight: Tillington Single Vineyard, 1086 Prestige Cuvee, 1086 Rosé Prestige Cuvee 45

The 1/2 dozen: Classic Cuvee NV, Cuvee Chérie NV, Rosé NV, Blanc de Blancs, 55
Tillington Single Vineyard, 1086 Prestige Cuvee

ENGLISH WINES

	125ml	175ml	Btl
Cobble Hill Bacchus 2020, Norfolk	7.5	10	40
Lyme Bay Pinot Noir 2020, Devon	10	13.5	55

	125ml	175ml	Btl
Picpoul de Pinet, Luvignac 2021 Languedoc, France	5.3	7.3	30.5
Chablis La Boissonneuse, Julien Brocard 2019 Burgundy, France	9.8	13.5	56

Bloody Mary 11

Chase oak smoked vodka, Turner & Hardy tomato juice, Hermitage Rd spice mix, lemon, celery

Virgin Mary 5.5

Turner & Hardy tomato juice, Hermitage Rd spice mix, lemon, celery

Mumbles Brewery Oystermouth Stout 4.4% 500ml 7

ALCOHOL FREE

Luscombe Wild Elderflower Bubbly 270ml 4 54kcal

Luscombe Damascene Rose Bubbly 270ml 4 86kcal