

hermitage rd. Dinner Menu

STARTERS

Hand reared Brancaster oysters , soda battered & hoisin; natural with shallot vinegar; tabasco & lemon	2.5 ea
Pulled duck steamed bun , hoisin & plum sauce, spring onion, cucumber	6/11
Sweet chilli chicken wings , coriander, sesame	7.5
Crispy salt 'n' pink peppercorn squid , lemon aioli, gremolata	7.5
Charred broccoli & whipped goats cheese , salad cream, toasted pine nuts	7.5
Citrus cured sea trout , pickled fennel & orange salad	8
Honey roasted peach , charred halloumi, cardamom granola, curly endive, basil & chilli yogurt	8.5

BOARDS TO SHARE

Trio of nibbles : hermitage focaccia, marinated olives, muhammara dip	8
Vegetarian , muhammara dip, charred broccoli & whipped goats cheese, superfood salad, sweetcorn, pea & broad bean fritters, mint aioli, focaccia	16.5
Hermitage , salt & pink peppercorn squid, sweet chilli chicken wings, potted smoked mackerel & wasabi aioli, muhammara dip, bread crisps	18

MAINS

Superfood bowl , quinoa, pomegranate, sweet potato, spinach, feta, broccoli, pumpkin seeds	11
Sweet potato gnocchi , charred leeks, broccoli, pumpkin seeds, caper butter	13
Hermitage Caesar salad , grilled chicken, baby gem, smoked bacon, Parmesan, anchovy & garlic dressing	14
Beetroot pearl barley risotto , goats cheese, black olive crumb, candied pistachio, tarragon oil	14.5
Korean tiger prawns , rice noodles, bok choy, mange tout, bean sprouts, toasted cashews, soy & ginger dressing	16
Maple glazed pork belly , nashi pear, kimchi, bok choy, braising liquor master stock	16.5
Pan roasted sea bream , sautéed new potatoes, charred fennel, peas, salsa verde, crispy capers	17.5
Oven roasted cod loin , caponata, fine beans, flaked almonds, romesco sauce	18

BURGERS & RIBS all served with skinny fries

Sweetcorn, pea & broad bean burger , grilled halloumi, garlic & mint aioli	11.5
Crispy buttermilk chicken burger , hot pepper mayo, jalapeño slaw	12.5
Hermitage beef & pork burger , beef cheek & bone marrow croquette, smoked Cheddar, BBQ red pepper relish	16
Sweet chilli, ginger & lime glazed pork belly ribs , summer slaw	18/26
Upgrade to sweet potato or triple cooked chips	2

CHARGRILL all our beef is 28 day aged British or Irish & served with skinny fries

8oz Flat iron <i>served medium</i>	15	SAUCES	2.5
8oz Gammon ribeye	13.5	Red wine jus	
8oz Ribeye	21	Peppercorn	
10oz Sirloin	23	Salsa verde	
Spatchcock chicken	17	Café de Paris butter	
FOR 2 TO SHARE		ADD ONS	
25oz Côte de boeuf , sauce of your choice	56	Buttermilk onion rings	4
		Grilled tiger prawns	6
		Chargrilled halloumi	4
		Field mushroom & blue cheese	3.5
		Bone marrow & smoked garlic croquette	4

SIDES

Sautéed new potatoes	3.5	Hermitage mac & cheese	4	Cob of corn & jalapeño slaw	4
Triple cooked chips	4	Sweet potato fries	4	Parmesan & truffle skinny fries	4
Baby gem Caesar, crispy anchovies	4	Broccoli, chilli, garlic, cashews	4		



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, **Murdochs Farm**

Oysters, **Brancaster Staithe**

Mussels, **Brancaster Staithe**

North Sea Lobsters, **Brancaster Staithe**

Smoked Salmon & Haddock, **Letzer's Smoke House**

Cromer Crabs, **Norfolk**



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 or alternatively scan the QR code for a full nutritional & allergen information breakdown. 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.