



hermitage rd.  
BAR AND RESTAURANT

### SMALL PLATES

marinated olives (pb)	3.5
sweet chilli glazed buttermilk chicken wings	6
crispy squid, roasted garlic aioli	6.5
rock shrimp tempura	7.5
tear & share garlic pizza bread (pb)	5.5

### PIZZA

*hand stretched, slow proved & fermented dough pizzas, stoned baked to order. san felice 00 pizza flour & san marzano tomatoes d.o.p & fior de latte mozzarella*

san marzano tomato & mozzarella (v)	9
calabrian spiced nduja sausage & basil	10.5
parma ham, parmesan, rocket & balsamic	12
pepperoni	10
caramelised onion, olives, oregano,	
confit garlic, wild rocket (v)	10
garlic & herb dip	1
gluten free base on request	2
vegan cheese (pb)	2

### CHARGRILL

*all served with house fries*

steak – 28 day dry aged grassfed british beef	
hanger steak, chimichurri	16.5
8oz sirloin steak (gf)	24
25oz ribeye on the bone (for 2 to share) & sauce of your choice (gf)	55
½ peri peri chicken (gf)	13.5

### BURGERS & RIBS

*all served with house fries*

dry aged beef burger, burger sauce, grilled cheese, brioche bun	12.5
bbq pulled jackfruit & halloumi burger, crushed avocado, spinach, brioche	11.5
crispy buttermilk chicken burger, coriander & lime mayo, jalapeno ketchup, lettuce, brioche	11.5
sticky sweet chilli, lime & ginger glazed pork belly ribs (gf)	17.5/22

### SIGNATURES

saffron, wild mushroom & cranberry biriyani (pb)	14.5
king prawn linguini with garlic, chilli & lemon	16.5
chargrilled salmon nicoise, black olives, soft boiled egg, dill vinaigrette (gf)	16

### BRUNCH CLASSICS

*served until 2pm*

crushed avocado & poached egg on english muffin (v)	5.5/ 9
smoked salmon, crushed avocado & poached eggs on english muffin	7.5/11

### SIDES

buttered english greens (v, gf)	3.2
grilled halloumi (v, gf)	4.2
creamed spinach (v, gf)	4
parmesan & truffle fries (v, gf)	4.2
house garden salad (pb, gf)	3.2
wedge caesar salad (v)	3.5
wild mushrooms, new potatoes & shallots (v)	4

### SAUCES

peppercorn / chimichurri /	
roast garlic & parsley butter	2.2ea

### SUNDAY ROAST

*all served with market vegetables, thyme & garlic roast potatoes & red wine gravy*

*sundays only 12-4pm*

roast loin of priors hall farm pork, apple sauce & cracking	16
rosemary & garlic roast sirloin of beef, yorkshire pudding	18

### DESSERT

sticky toffee pudding, butterscotch sauce, vanilla ice cream	6.5
seasonal berry pavlova, sweet cream, mango sorbet (gf)	6
white chocolate & raspberry baked cookie dough, ice cream pot	6
chocolate & raspberry tart (pb)	6.5
<i>Ice cream—ask for today's choice</i>	

(pb) plant based (gf) gluten free (v) vegetarian please let your server know if you have any allergies or dietary requirements. a full allergen menu is available on request. all dishes are made fresh in house & we cannot guarantee the absence of allergens in our dishes, due to being produced in a kitchen that contains allergens. a discretionary service charge of 10% is added to your bill.