



hermitage rd.
BREAKFAST

saturday & sunday 9.30–11am

SIGNATURES

cardamom granola, berry compote & natural yogurt (v)	5
miso & soy glazed wild mushrooms, spinach, toasted sour dough (pb)	6.5
crushed avocado & poached egg on sour dough toast (v)	8
<i>add smoked salmon</i>	+4
nutella french toast & seasonal berries (v)	9
calabrian spiced nduja sausage & baked egg hash	10
scrambled eggs & smoked salmon on toast	10.5
4oz rump steak, fried eggs, hash browns, garlic & thyme tomatoes	13

THE HERM FRY UP

farmhouse sausage, smoked bacon, hash brown, baked beans, mushrooms, fried egg & toast with refillable coffee
10.5

BREAKFAST BURGER

priors hall sausage patty, smoked streaky bacon, fried egg, hash brown & dijon mayo **7.5**

EGGS

all served on toasted muffin & hollandaise sauce

eggs florentine, wilted spinach	5/8
eggs royale, smoked salmon	8/11.5
eggs benedict, smoked bacon	6/10

HOT DRINKS

latte	3.3	cortado	2.7
mocha	3.8	long black	2.8
flat white	2.9	espresso	2.4
cappuccino	2.9	ristretto	2.4
jenier world of teas	2.2-3.3	hot chocolate	3.2

extra shot +70p / alternative milk +50p

COCKTAILS

morning mimosa	7
<i>prosecco, orange juice & grenadine</i>	
bloody mary	8
<i>absolut, tomato juice, lemon... with your choice of spice</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.