



hermitage rd.  
BAR AND RESTAURANT

### SMALL PLATES

marinated olives (pb)	3.3
sweet chilli glazed buttermilk chicken wings	6
crispy squid, roasted garlic aioli	6.5
rock shrimp tempura	7
tear & share garlic pizza bread (pb)	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)	8.5
pepperoni pizza	10
calabrian spiced nduja sausage & basil	10
parma ham, parmesan, rocket & balsamic	10
caramelised onion, olives, oregano, confit garlic, wild rocket (v)	9.5
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
8oz sirloin steak	23
25oz ribeye on the bone (for 2 to share) & sauce of your choice	52
½ peri peri chicken	12.5

### BURGERS & RIBS

*all served with house fries*

dry aged beef burger, burger sauce, grilled cheese, brioche bun	12
bbq pulled jackfruit & halloumi burger, crushed avocado, spinach, brioche	11
crispy buttermilk chicken burger, xo mayo, jalapeno ketchup, lettuce, brioche	11
sticky sweet chilli, lime & ginger glazed pork belly ribs	16.5/21

### SIGNATURES

saffron, wild mushroom & cranberry biriyani (pb)	14
king prawn linguini with garlic, chilli & lemon	16
chargrilled salmon nicoise, black olives, soft boiled egg, dill vinaigrette	15.5

### BRUNCH CLASSICS

*served until 2pm*

crushed avocado & poached egg on english muffin (v)	5.5/8.5
smoked salmon, crushed avocado & poached eggs on english muffin	7/10.5

### SIDES

buttered english greens (v, gf)	3
grilled halloumi (v, gf)	4
creamed spinach (v, gf)	3.5
parmesan & truffle fries (v, gf)	4
house garden salad (pb, gf)	3
wedge caesar salad (v)	3.5
wild mushrooms, new potatoes & shallots (v)	3.5

### SAUCES

peppercorn / chimichurri / roast garlic & parsley butter	2 ea
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### SUNDAY ROAST

*all served with market vegetables, thyme & garlic roast potato's & 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	17

### DESSERT

sticky toffee pudding, butterscotch sauce, vanilla ice cream	6
seasonal berry pavlova, sweet cream, mango sorbet	6
white chocolate & raspberry baked cookie dough, ice cream pot	6
chocolate & raspberry tart (pb)	6
ice cream - ask for today's choice	

(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 you your bill.