



hermitage rd.

— BOTTOMLESS BRUNCH —

BOTTOMLESS BRUNCH UNLIMITED

prosecco / mimosas / bottles of sol
£39 per person for the table
set nibbles & your choice of signature

t&c:s tables & bottomless drinks poured for 1.5hrs, whole table must partake and dine, over 18s only, id required (challenge 21 applicable). at hermitage rd we support responsible drinking, our staff reserve the right to refuse.

NIBBLES

nibbles included in the bottomless brunch pp price

tortillas & dips (v)
house cut, flash fried, warm cheesy corn tortillas,
guacamole, tomato & jalapeno salsa, homemade
chimichurri, chive sour cream

(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

SIGNATURES

smashed avocado on sourdough toast, applewood smoked bacon,
soft poached free-range egg.

eggs benedict, applewood smoked back bacon, toasted muffin,
soft poached free range egg, hollandaise, truffle & parmesan fries (v)

eggs royale, staithe smokehouse smoked salmon, toasted muffin,
soft poached free-range egg, hollandaise, truffle & parmesan fries

crispy buttermilk chicken burger,
coriander & lime mayo, jalapeno ketchup

hermitage dry aged beef burger, dijon mayo,
caramelised onion chutney, smoked streaky bacon

bbq pulled jackfruit burger, crushed avocado, halloumi, spinach (v)

beetroot, apple, walnut & rocket salad,
whipped ricotta & black garlic ketchup (v)

chilli & lime banana blossom with coconut,
soba noodles, pak choi, sesame & ginger (pb)

28-day aged hanger steak, 2 sunny side up free-range fried eggs,
chimichurri, hash browns (gf)

calabrian spiced nduja sausage, baked egg hash,
miso & soy glazed wild mushrooms, spinach, toasted sourdough