

SUNDAY



SNACKS

Pecorino Doughnuts 7
Trufflenaise ** v

Bazlama Flatbreads 7.5
Rose harissa hummus ve

Crispy Calamari 8.5
Shichimi, yuzu mayo

STARTERS

Parma Ham Tartine 11
Mozzarella, honey, figs, balsamic onions **
Staithe House Smoked Salmon 11
Toasted rye bread, red onion, lemon & dill crème fraiche **
Rare Breed Beef Carpaccio 11.5
Pickled walnut, trufflenaise, parmesan *

Yellowfin Tuna Tartare 12.5
Vietnamese dressing, pickled ginger, crispy shallots *
Burratina 11
Rocket pesto, brulée figs, fig leaf oil ** v
Charcoal Roasted Scallops 16.5
White port & garlic butter **

MAINS

Sweet Potato, Lentil & Coconut Curry 17
Okra fritters & black onion seed flat breads ** ve
King Prawn Jambalaya 20
Coal roasted peppers & salsa verde *

Oyster Mushroom Risotto 20.5
Winter black truffle & 24 month aged parmesan * vo
Norfolk Smoked Haddock Thermidor 22
Crispy potatoes, confit fennel, Tenderstem broccoli

SUNDAY ROASTS

All our roasts are served with seasonal vegetables, garlic & thyme roast potatoes, Yorkshire pudding & plenty of our signature gravy

28-Day Dry Aged Herefordshire Sirloin of Beef 23.5
Horseradish sauce **
Prior's Hall Farm Pork Loin 22.5
Apple sauce & crackling **

Free Range Norfolk Chicken 22
Sausage & thyme stuffing **
Sweet Potato & Pecan Nut Roast 17
Garlic spinach & mushroom gravy ** vo

Hermitage Tear & Share Shoulder Of Lamb 50
Mint sauce serves 2

SUNDAY SET MENU

Two courses 30 Three courses 37

STARTERS

Korean Chicken
Gochujang sauce, chilli, spring onions, sesame
Crispy Calamari
Shichimi, yuzu mayo
King Prawn Cocktail
Vodka bloody mary, sourdough crisps
Bazlama Flatbreads
Rose harissa hummus

SUNDAY ROASTS

Herefordshire Roast Sirloin
Prior's Hall Farm Pork Loin
Free Range Norfolk Chicken Supreme
All our roasts are served with seasonal vegetables,
garlic & thyme roast potatoes, Yorkshire pudding
& plenty of our signature gravy

DESSERTS

Orange & Chocolate Tart
Spiced Treacle Tart
Mulled Wine Eaton Mess
Sticky Toffee Pudding

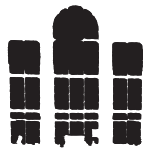
SIDES

Skin on Fries 4 *
Roast Potatoes 4 ve
Cauliflower Cheese 5

Lemon & Garlic Broccoli 5 * ve
Miso BBQ Hispi Cabbage 4.5 v
Garlic Butter Flatbreads 5
Balsamic Roasted Carrots 4.5 * ve

scan for full
allergens
breakdown





OYSTERS & BLOODY MARYS

Bloody Mary's were made for Sundays! We pride ourselves in being able to make a good Bloody Mary – strong, spiced, hair of the dog... but we are happy to blend for you to how you prefer it.

We use Turner Hardy & Co Tomato Juice which is made from handpicked Isle of Wight vine ripened tomatoes.

Our suppliers: Brancaster Staithe, Pinneys of Orford, Maldon Rock

Oysters, Shallot Vinegar or Vietnamese Dressing gf
one 3.6 // three 10 // six 18 // twelve 34

Bloody Mary 8.6
Vodka, Turner Hardy & Co Tomato Juice,
Hermitage Rd spice mix, lemon, celery

Bloody Shame 5.5
Turner Hardy & Co Tomato Juice,
Hermitage Rd spice mix, lemon, celery

BRUNCH

Florentine 11
English muffin, wilted spinach,
poached eggs, hollandaise **

Benedict 13
English muffin, smoked streaky bacon,
poached eggs, hollandaise **

Royale 15
English muffin, smoked salmon,
poached eggs, hollandaise **

Eggs on Toast 7.5
Scrambled / fried / poached eggs on sourdough toast
Add smoked salmon 5 / Add bacon 4

Wild Mushrooms on Toast 13
Sourdough, poached egg, black truffle

Smashed Avocado On Toasted Sourdough 12.5
Dukkah toasted seeds, sun blush tomatoes, poached egg **
Add feta 2.5 / add smoked salmon 5 / add bacon 2.5

Banoffee Breakfast Waffle 10.5
Whipped cream, butterscotch sauce

Hermitage rd Baked Shakshuka 13
Tomato, onion, peppers, cumin, paprika & free range egg

The Hermitage Full English 15
Priors Hall Farm sausage, dry cure streaky bacon, hash brown, mushrooms,
tomato, baked beans, free range fried egg
Add black pudding 2.5

SIDES

Hash Browns 3.5 *, ve
Sourdough Toast & Butter 3.5

Smoked Salmon 5 *
Priors Hall Farm Sausage 3.8

Garlic Mushrooms 3.5 ve
Black pudding 2.5

NYETIMBER ENGLISH SPARKLING

125ml/Btl

Classic Cuvee MV 14 / 65

Rosé MV 15 / 70

Blanc de Blancs 2014 16 / 80

Mimosa 125ml 10

KIDS BRUNCH

Choice of Eggs on Toast 5.5 ** v

French Toast & Maple Syrup 6 **

Bacon or Sausage Butty 7
Sesame brioche bun, hash brown ** vo v
Add fried egg 1.5

COLD PRESS JUICES

Pure Green 5.7
Apple, cucumber, kale, pineapple, lime, mint, vitamin C

British Berry 5.7
Strawberry, raspberry, lemon, apple, basil, vitamin C

Rise & Shine 5.7
Carrot, ginger, turmeric, apple, vitamin C

COFFEE

Supplied by Hot Numbers coffee roasters in Shepreth

Filter Coffee 2.3

Flat White 3.3

Ristretto 2.9

Cappuccino 3.5

Espresso 2.9

Café Latte 3.6

Cortado 3.1

Mocha 3.9

Long Black 3

Hot Chocolate 3.9

BIRCHALL TEAS 3

Breakfast // Earl Grey // Peppermint Leaves
Green // Red Berry & Flower

All coffees available as decaffeinated.

We use semi skimmed milk as standard, alternatives are available.

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* non gluten containing ingredients

** dish can be altered to non gluten containing ingredients
v vegetarian ve vegan vo vegan option available

Please let your server know if you have any allergies or intolerances.
A full allergen menu is available via the QR code.

Set menu not available in December.

A discretionary service charge of 12.5% is added to your bill.

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