

SNACKS

Hermitage rd focaccia , cold-pressed rapeseed oil, balsamic Vg	3
Hand reared Brancaster oysters , natural, shallot vinegar, soda battered & sweet chilli	3 each/15 ½ dozen
Nocerella olives Vg	4
White bean, artichoke & truffle dip , bread crisps Vg	5

SHARING BOARDS

Hermitage , crispy squid & garlic aioli; sweet chilli chicken wings; white bean, truffle & artichoke dip; olives & focaccia	20
Vegetarian , superfood salad; spiced sweet potato & spinach bhajis; white bean, artichoke & truffle dip, bread crisps; Kentucky fried cauliflower & bbq sauce V	18

STARTERS

Spiced sweet potato & spinach bhajis , curry ketchup V	6.5
Soy, teriyaki & sesame glazed crispy pork belly , kohlrabi slaw	6.5
Smoked applewood cheddar & cauliflower rarebit , Worcestershire spiced 'scraps' V	6.5
Pink peppercorn crispy squid , roasted garlic & lemon aioli	7
Sweet chilli chicken wings , toasted sesame seeds	7.5
Grilled whole king prawns , red pepper, lime & coriander chimichurri	8

LARGE PLATES

Edamame, tenderstem & avocado superfood salad , quinoa, pomegranate & raisin Vg	7/12
add feta 3 / chicken 3 / salmon 5	
Baked aubergine , buckwheat, Romesco sauce, smoked tomato & rocket Vg	13
Sumac roast chicken , lime yoghurt, spiced couscous	13.5
'KFD' Kentucky fried duck leg , sticky red cabbage relish, duck fat sweet potato wedges	16.5
Lobster, king prawn & coconut red curry , kaffir lime rice	19.5

CHARGRILL all our beef is a minimum of 28 day aged British or Irish & served with skinny fries

8oz Rump	16.5	SAUCES	2.5
8oz Ribeye	20	Bearnaise	
10oz Sirloin	23	Red wine jus	
1/2 lobster & king prawns	24	Peppercorn	
TO SHARE		ADD ONS	
Cote de Boeuf , 25oz Ribeye on the bone	55	House slaw	2.5
served with a choice of two sauces		Soda battered onion rings	3
		Charred halloumi	4.5
BURGERS & RIBS served with skinny fries, upgrade to parmesan & truffle fries or triple cooked chips	2		
Portobello mushroom, bulgar wheat & beetroot burger , vegan mozzarella, sticky red cabbage relish Vg	13		
Keralan fried chicken burger , curry ketchup & kohlrabi slaw	13		
Hermitage beef & pork burger , mac & cheese, streaky bacon, tomato & pickles	13		
BBQ & honey glazed pork belly ribs , slaw	17/21		

SIDES

Market greens	4	Sauteed new potatoes, shallot & spinach V	4
Courgette & cucumber salad, mint & feta V	4	Caesar salad, anchovies & soft boiled egg	5
Grilled tenderstem broccoli , Vg	4	Parmesan & truffle fries	5
lemon & nutmeg		Pulled lamb mac & cheese	5



SUPPORTING LOCAL PRODUCERS

Free Range Eggs, **Havensfield**

Pork, **Priors Hall Farm**

Cold-pressed Rapeseed Oil, **Mrs. Middleton's**

Beef, **Burtens Butchers**

Bacon, **Woburn Farm**

Asparagus, **Norfolk**

Leaves, **Nurtured in Norfolk**

Milk & Cream, **Watsons Dairies**

Oysters, **Brancaster Staithe**

Mussels, **Brancaster Staithe**

Smoked Salmon, **Brancaster Staithe Smokehouse**

The Good Food
Guide 2019

Harden's
2019

Best Bar Muddy
Stilettos, Herts



We are part of the Sustainable Restaurant Association with a three star rating & pride ourselves on sourcing responsibly & locally using seasonal & British produce where possible. Visit www.thesra.org for more information.

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