

SUNDAY BRUNCH



hermitage rd.
BAR AND RESTAURANT

OYSTERS & BLOODY MARYS

Bloody Mary's were made for weekends! 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: Maldon Rock

Oysters, Shallot Vinegar or Vietnamese Dressing
one 3.8 * // three 11 * // six 20 * // twelve 38 *

Bloody Mary 9

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

Bloody Shame 6

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 **

Fruit Granola Bowl 8

Seasonal fruits, oat granola, yoghurt, honey v

Belgian Waffle 10.5

Choice of smoked streaky bacon & maple syrup
or seasonal berries with vanilla mascarpone

Jalapeno Cornbread 16.5

Creamed corn, organic chorizo, fried egg

Turkish Eggs 13.5

Spiced tomato sauce, harissa yogurt, poached eggs, flat breads v

Eggs on Toast 8

Smoked salmon 4.5 / streaky bacon 3

Smashed Avocado on Toasted Sourdough 14

Dukkah toasted seeds, sun blush tomatoes, poached egg v
Add Smoked salmon 5 / Feta 2.5 / Streaky bacon 3

THE HERMITAGE FULL ENGLISH 17

Priors Hall Farm sausage, smoked streaky bacon, hash brown, mushroom, plum tomato, baked beans, black pudding, free range fried egg & toast.
Bottomless freshly brewed filter coffee and breakfast tea £3

ADDITIONS

Organic Chorizo 4

Garlic Mushrooms 3.5

Streaky Smoked Bacon 3.8

Priors Hall Farm Sausages 3.8

Hash Browns 3.5

Fried or Poached Egg 2

NYETIMBER ENGLISH SPARKLING

125ml/Btl

Classic Cuvee MV 14.5 / 68

Rosé MV 15.5 / 73

Blanc de Blancs 2016 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 2

Warm waffle 6 ** v

Seasonal berries & vanilla ice cream

COLD PRESS JUICES

Pure Green 5.7

Apple, cucumber, kale, pineapple, lime, mint, vitamin C

Rise & Shine 5.7

Carrot, ginger, turmeric, apple, vitamin C

COFFEE

Supplied by Hot Numbers coffee roasters in Shepreth

Ristretto 3

Flat White 3.6

Espresso 3

Cappuccino 3.6

Cortado 3.2

Café Latte 3.6

Long Black 3.1

Mocha 4

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.

* 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.

scan for full
allergens
breakdown



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SUNDAY



STARTERS

Oysters, Shallot Vinegar or Vietnamese Dressing *
one 3.8 * // three 11 * // six 20 * // twelve 38 *

Montgomery Cheddar Doughnuts 7
Red onion jam * v

Ajo Blanco & Focaccia 7
Toasted almonds & grapes ** v vo

Roasted Organic Chorizo 6.5
Yuzu mayo

Beef Carpaccio 11.5
Black garlic mayo, capers, parmesan **

Staithe Smoked Salmon 11
Pickled red onion, celeriac remoulade *

Korean Fried Oyster 4 ea
Citrus mayo

Coal Roasted Scallop 6 ea
Masala sauce & Bombay crumb **

Korean Chicken 9.5
Gochujang sauce, chilli, spring onions, sesame *

Bone Marrow 8.5 ea
Crispy onions, sourdough **

MAINS

Garlic & Chilli Butter Whole King Prawns 16
Toasted sourdough **

Thai Red Curry 17
Okra tempura, oyster mushroom, vermicelli noodles ** ve

Seared Seabass 24
Provincial vegetables, artichoke, basil oil *

Brown Butter Gnocchi 18
Roasted squash, fried sage v

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
Vegan jus ** 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 *

Ajo Blanco & Focaccia
Toasted almonds & grapes ** v vo

Staithe Smoked Salmon
Pickled red onion, celeriac remoulade *

Montgomery Cheddar Doughnuts
Red onion jam * v

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

Any dessert from our dessert menu
£3 supplement for cheese board

SIDES

Triple Cooked Chips/Skinny Fries 5 ** ve

Roasted Seasonal Vegetables 5 * vo

White Truffle & Parmesan Fries 6.5 *

Thyme Roast Potatoes 4 *

Garlic Flatbreads 5 ** v

Cauliflower Cheese 5 * v

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