

SUNDAY



hermitage rd.
BAR AND RESTAURANT

STARTERS

Montgomery Cheddar Doughnuts 7.5
Red onion marmalade * v

Tempura King Prawns 11
Nahm jim, coriander, lime

Half-Shell Scallop 7 ea
Bacon jam, BBQ leeks, piccata sauce *

Cromer Crab on Toast 12
Cherry tomato, remoulade **

Maldon Rock Oysters
Shallot Vinegar or Nahm Jim *
one 3.8 * // three 11 *
six 20 * // twelve 38 *

20g Exmoor Royal Beluski Caviar 65
Blinis, crème fraiche, Clarence Court egg **

Korean Chicken 10
Gochujang, crispy noodles, chilli,
spring onions, sesame *

Beef Carpaccio 12.5
Black garlic mayo, capers, parmesan *

Brancaster Staithe 11
Smokehouse Salmon
Gribiche sauce, lemon oil *

Burrata & Roasted Peach 12
Mint pesto, chipotle * v

Kimchi Bhajis 7.5
Coriander yoghurt, lime vo

MAINS

King Prawns & Frites 20
Garlic butter, chilli, lemon **

Thai Red Curry 18
Okra tempura, oyster mushroom, vermicelli noodles ** ve

Gochujang & Honey Salmon 23
Sticky coconut rice, fried Asian greens, yuzu mayo *

Buttermilk Korean Chicken Burger 17.5
Gochujang & honey glaze, lettuce, yuzu mayo, frites, sesame brioche bun **

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 25
Horseradish sauce **

Prior's Hall Farm Pork Loin 24.5
Apple sauce, crackling **

Free Range Norfolk Chicken 24
Sausage, thyme stuffing **

Sweet Potato & Pecan Nut Roast 17.5
Vegan jus ** vo

Hermitage Tear & Share Shoulder Of Lamb 60
Mint sauce * serves 2

SUNDAY SET MENU

Two courses 32 Three courses 39

STARTERS

Korean Chicken
Gochujang, crispy noodles, chilli, spring onions, sesame *

Kimchi Bhajis
Coriander yoghurt, lime **

Brancaster Staithe Smokehouse Salmon
Gribiche sauce, avocado, lemon oil *

Montgomery Cheddar Doughnuts
Red onion jam * v

SUNDAY ROASTS

Herefordshire Sirloin of Beef

Prior's Hall Farm Pork Loin

Free Range Norfolk Chicken Supreme

Sweet Potato & Pecan Nut Roast

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/Frites 5 * v

Roasted Seasonal Vegetables 5 * vo

Truffled Parmesan Fries and Aioli 6.5 *

Roast Potatoes 5 *

Garlic & Herb Flatbreads 5 ** v

Cauliflower Cheese 5 * v



* 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 is not available in December.

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

scan for full
allergens
breakdown

