

SUNDAY



hermitage rd.
— BAR AND RESTAURANT —

Nyetimber Classic Cuvee
125ml 15.75

Bloody Mary 10
Vodka, Turner Hardy & Co Tomato Juice
Hermitage rd. spice mix, lemon, celery

Hermitage Rd Spritz 11
Papa Salt Gin, Aperol, grapefruit

SNACKS

Confit Garlic Focaccia 5
Miso & poppy seed butter

Jalapeño Cheese Doughnut 2.5ea
Tomato relish

Steak Tartare 4.5ea
Beef dripping toast

STARTERS

Korean Chicken 10.5
Crispy noodles, spring onions, yuzu mayo

Organic Burrata
Panzanella Salad 15
Heirloom tomato

Herefordshire Beef Carpaccio 13.5
Black garlic mayo, capers, parmesan

Salt Baked Heritage Beetroot 11
Old Winchester, walnuts, sherry vinegar

XO Oyster Mushrooms 11.5
Cauliflower, charred leeks

SUNDAY ROASTS

All our roasts are served with seasonal vegetables, braised red cabbage, aged beef fat potatoes, Yorkshire pudding & signature gravy

Cotswold Chicken
Supreme 25
Sausage & thyme stuffing

Dry Aged Beef
Rump Cap 26

Priors Hall Farm
Porchetta 25

Sweet Potato &
Pecan Nut Roast 20
Vegan jus

Hermitage rd. Tear & Share Shoulder of Lamb 60
Mint sauce

SEAFOOD

Maldon Rock Oysters 4.8ea
Shallot vinegar or nahm jim

Seafood Platter for Two 60
Maldon rock oysters, prawns, crevettes, smoked
salmon, dressed crab, crayfish cocktail, focaccia

Half Shell Scallop 7.8ea
XO butter

Staithe Smokehouse
Salmon 12.5
Horseradish crème fraîche, dark rye

Cromer Crab
Sourdough Crumpet 12.5
Green apple, chicory

SIDES

Braised Peas & Pancetta 7
Sausage & Thyme Stuffing 5.5
Beef Fat Roast Potatoes 5.5

Triple Cooked Chips / Fries 5.5
Truffled Parmesan Fries & Aioli 6.5
House Salad 4.5

Honey Glazed Pigs in Blankets 7
Cauliflower Cheese 5.5
Roasted Seasonal Vegetables 5

Please let your server know if you have any allergies or intolerances. A full allergen menu is available via the QR code.
A discretionary service charge of 12.5% is added to your bill.

