



hermitage rd.

— BAR AND RESTAURANT —

## DRINKS MENU

- 1 Signature Cocktails
- 2 Classic Cocktails
- 3 Non-Alcoholic
- 4 Beer & Cider
- 5-6 Wine By The Glass
- 7-8 Spirits & Liqueurs
- 9 Hot Drinks
- 10 Bar Food

Please inform your server of any allergies or dietary requirements before ordering. Full allergen information is available by scanning this QR code.



# SIGNATURE COCKTAILS

## TIKI & TROPICAL 13

SPRITED UNION PINEAPPLE RUM | BANANA | COCONUT | CITRUS

## JUNIPER & GRAPE 14.5

58 & CO GIN | COCCHI AMERICANO | HONEY | NYETIMBER CLASSIC

## SMOKE & BLOSSOM 13

EL RAYO PLATA | ODD HIBISCUS MEZCAL | VIOLET | RASPBERRY | CITRUS

## ORCHARD & MINT 12

MINT INFUSED ABSOLUT VODKA | APPLE | BLACKCURRANT

## FIRE & STONE 13

EL RAYO REPOSADO | APRICOT BRANDY | HABANERO | CORIANDER | GINGER

## PICKLE & DILL 14.5

DILL INFUSED NO.3 GIN | COCCHI AMERICANO | PICKLE BRINE

# CLASSIC COCKTAILS

We've chosen a few of our favourite classics for you.  
Fancy something off menu? Just let us know.

AMERICANO  12  
CAMPARI | VERMOUTH | SODA

HERMITAGE RD GROG  14  
RUM GROG MIX | PINEAPPLE | PASSIONFRUIT | CITRUS

COSMOPOLITAN  11  
ABSOLUT VODKA | TRIPLE SEC | CRANBERRY | CITRUS

PALOMA  12  
EL RAYO PLATA | AGAVE | CITRUS | FEVER TREE PINK GRAPEFRUIT SODA

SAZAREC  15  
MARTELL VS BRANDY | J PEPPER RYE | FOUR ROSES SINGLE BARREL

BEE'S KNEES  12  
58 & CO GIN | HONEY | CITRUS | ORANGE

# NON ALCOHOLIC COCKTAILS

COS-NOPOLITON 7

BOTIVO 0% APERITIVO | LIME | CRANBERRY

ESPRESSO NO-TINI 7.5

COLD BREW ESPRESSO | COCOA | VANILLA

BOTIVO & SODA 6

BOTIVO 0% APERITIVO | SODA | ORANGE

0% G&T 7.25

TANQUERAY 0% GIN | FEVER TREE TONIC | GRAPEFRUIT

APERITIVO SPRITZ 7.5

CRODINO 0% | STEINBOCK ALCOHOL-FREE SPARKLING | SODA | ORANGE

GINGER & RASPBERRY CRUSH 7

FEVER TREE GINGER BEER | RASPBERRY | LIME

VIRGIN MARY 6

TURNER HARDY & CO TOMATO JUICE | TABASCO  
WORCESTERSHIRE SAUCE | CELERY SALT | LEMON

# SOFT DRINKS

Coca Cola	3.2	Appletiser	3.95
Coke Zero	3.2	Fever-Tree Indian Tonic	3.25
Diet Coke	3.2	Fever-Tree Light Tonic	3.25
Lemonade	3.2	Fever-Tree Med Tonic	3.25
Apple Juice	3.5	Fever-Tree Elderflower Tonic	3.25
Orange Juice	3.5	Fever-Tree Ginger Ale	3.25
Pineapple Juice	3.5	Fever-Tree Ginger Beer	3.25
Cranberry Juice	3.5	Red Bull	4.25
Lime & Soda	1.6	Turner Hardy & Co Tomato Juice 250ml	4.25

## BEER & CIDER

DRAUGHT	HALF	PINT
Amstel 4.1%	2.8	5.6
Birra Moretti 4.6%	3.45	6.9
Cruzcampo 4.4%	3.35	6.7
Beavertown Neck Oil IPA 4.3%	3.55	7.1
Duration Turtles 5.9%	3.65	7.3
Woodforde's Wherry 3.8%	3	6
Inch's Cider 4.5%	3.1	6.2
Guinness 4.1%	3.4	6.8

LOW & NO ALCOHOL	Btl/Can
Heineken 0.0% 330ml	4.2
Lucky Saint 0.5% 330ml	5.4
Guinness 0.0% 568ml	6.2
Beavertown Lazer	5.2
Crush 0.3% 330ml	
Old Mout Cider 0.0%	5

PACKAGED BEER	BTL/CAN
Sol 4.5%	5
Heineken 5%	5
Peroni Gluten Free 5.1%	5.3

Old Mout Cider	Btl
Berries & Cherries 4% 500ml	6.25
Strawberry & Apple 4% 500ml	6.25
Kiwi & Lime 4% 500ml	6.25

## WINE BY THE GLASS

<b>SPARKLING</b>	125ml	Bottle
Nyetimber Classic Cuvée MV West Sussex, UK 12% v	15	70
Nyetimber Rosé MV West Sussex, UK 12% v	16	78
Nyetimber Blanc de Blancs 2015 West Sussex, UK 12% v	16.50	80
Prosecco, Ca' del Console NV Veneto, Italy 11.5% v	8.75	37.50
Steinbock Alcohol-Free Sparkling, Dr Fiischer NV Germany 0%	6.50	29.50
<b>WHITE</b>	175ml	Bottle
House White 'Cuvée Jacqueline' Marsanne/Rolle France 13.5%	7.7	28
Viognier IGP Pays d'Oc, Chateau Fontarèche Languedoc, France 13%	8.3	32
Lievlander, Chenin Blanc Paarl South Africa 13% v	8.7	34.25
Vinho Verde Loureiro/Alvarinho, Quinta de Azevedo Vinho Verde, Portugal 12% v, s	8.8	36
Picpoul de Pinet, Baron de Badassière Languedoc, France 13% v	9	36.5
Babich Family Reserve Sauvignon Blanc Marlborough, New Zealand 12.5% s	10.8	43.5
Hawkes Bay Chardonnay, Trinity Hill Hawkes Bay, New Zealand 13.5% v, s	11	43.75

Wines also available in 125ml measures - Wines contain sulphites - Vintages may vary  
o = Organic wine b = Biodynamic wine s = Sustainable winemaking v = Vegan

ROSÉ	175ml	Bottle
Domaine Olivier Coste Rosé Languedoc, France 12.5% s	8.5	33.5
Lady A Rosé, Chateau La Coste Provence, France 12.5% s	12.5	49.5
RED	125ml	Bottle
House Red 'Cuvée Jacqueline', Grenache/Carignan France 13%	7.7	28
Nero d'Avola/Nerello Mascalese, Borgo Selene Sicily, Italy 12.5%	8	29.5
Montepulciano d'Abruzzo, Il Faggio Abruzzo, Italy 13.5%	8.6	34.5
Malbec Reserve Caballero de la Cepa, Finca Filchman Mendoza, Argentina 13.5% v, s, o	10	40.50
Buitenverwachting Cabernet Sauvignon/Merlot Constantia, South Africa 14% v	10.4	42
LAN Rioja Crianza Rioja, Spain 13.5% v	10.4	42.5
Biosphere Pinot Noir, Lothian Vineyards Elgin, South Africa 13.5% v, s	11	44.5
FORTIFIED	50ml	100ml
Sandeman 20yr old Tawny Port NV, Douro, Portugal 20% SERVED FROM OUR BIG 4 LITRE BOTTLE, A PERFECT MATCH WITH OUR CHEESE BOARD	7.5	14
Ferreira Late Bottle Vintage Port 2019	5	9

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## SPIRITS & LIQUERS

Gin	25ml	Cognac	25ml
58 & Co House Gin	4.9	Martell VS	5.5
Portobello Rd London Dry	5.2	Hine Rare VSOP	7
Bombay Sapphire	5.5	Hine Antique XO	15
No.3 Dry	6.5	Hennessey XO	16
Tanqueray Ten	6		
Hendricks	5.8	Other	25ml
58 & Co Apple & Hibiscus	6	Pisco ABA	5.5
Chase Pink Grapefruit	6	Calvados Pere Magloir	6
Chase Rhubarb & Apple	6	Seven Tails XO Brandy	7.5
St Giles	6	Armagnac XO	8.7
St Giles Mandarin & Passionfruit	6		
St Giles Raspberry, Rhubarb & Ginger	6	Scotch Whisky	25ml
		Monkey Shoulder Blended	6
Vodka	25ml	Speyside	
Absolut	4.8	Balvennie Doublewood 12yo	6.5
Absolut Raspberry	4.8	Glenfiddich 21yo	15
Absolut Vanilla	4.8	Highland	
Chase Rhubarb	6.5	Isle of Jura 10yo	5.5
Chase Marmalade	6.5	Dalwhinnie 15yo	6.5
Mikolasch Ukranian	6	Oban 14yo	11
Desi Daru Mango	6.5	Dalmore 15yo	15
		Islay	
		Bowmore 12yo	6.2
		Laphroaigh 10yo	6.5
		Lagavulin 16yo	9.5



World Whisky	25ml	Vermouth & Aperitif	50ml
Jamesons, Irish	4.9	Aperol	6
Kinahan's Project Kasc B, Irish	6	Pimm's No. 1	6.5
The Dead Rabbit 5yo, Irish	7	Campari	6
Nikka from the Barrel, Japanese	7	Amaro Montenegro	7
Hibiki Harmony, Japanese	12.5	Cocchi Americano	7
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American Whiskey	25ml	Agave	25ml
Four Roses Bourbon	5.5	Tequila El Rayo Plata	5.6
Woodford Reserve Bourbon	6	Tequila El Rayo Reposado	5.7
JamesE Pepper Rye	6.5	Tequila 818 Añejo	9
Four Roses Single Barrel	7	Tequila Clase Azul Plata	10.5
Westward Single Malt	8.5	Tequila Clase Azul Reposado	15.5
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Liqueurs & Digestives	50ml	Ojo De Dios Mezcal	6.5
Amaretto Disaronno	8	Ojo De Dios, Cafe Mezcal	6.5
Baileys Irish Cream	7.5	Ojo De Dios, Hibiscus Mezcal	6.5
Cointreau	7.5	-----	
Frangelico	8	Rum & Cane	25ml
Grand Marnier	9	Spirited Union Coconut	5.5
Jagermeister	8	Cachaca Velho Barreiro	5
Kahlua	8	Havana Club 3yo Cuban	5
La Fee Absinthe	12	Havana Club 7yo Cuban	6
Limoncello	7.5	Spirited Union Pineapple	5.5
Sambuca	8	Spirited Union Good Spiced	5.2
		Diplomatico Reserva	7
		Equiano Original	7
		El Dorado 15yo	8.5

# HOT DRINKS

## COFFEE

Coffee supplied by **Pact**  
COFFEE

Ristretto	3
Espresso	3
Cortado	3.5
Americano	3.4
Flat White	3.8
Cappuccino	3.9
Café Latte	3.9
Mocha	4.4
Hot Chocolate	4.2

All coffees available as decaffeinated.  
Alternative milks are available.

## BIRCHALL TEAS

Breakfast	3.3
Earl Grey	3.3
Peppermint Leaves	3.3
Camomile	3.3
Green	3.3
Red Berry & Flower	3.3
Lemon & Ginger	3.3
Fresh Mint	2.8

# BAR

Served from 12pm – 9.30pm  
Monday – Saturday



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Olives 4.5

Spiced Cashews 4.5

Salted Mix Nuts 4.5

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## OYSTERS

*Our suppliers - Maldon Rock*

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 \*\*

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Ajo Blanco & Focaccia 7

Toasted almonds & grapes \*\* v

Tempura Courgettes 6

Sweet chilli dip ve

Truffled Parmesan Fries 6.5

Aioli \*

Brancaster Staithe 11

Smokehouse Salmon

Gribiche sauce, lemon oil \*

Korean Chicken 10

Gochujang sauce, chilli, spring onions,  
crispy noodles, sesame \*

Kimchi Bhajis 7.5

Coriander yoghurt, lime vo

Beef Carpaccio 12.5

Black garlic mayo, capers, parmesan \*\*

Montgomery Cheddar 7

Doughnuts

Red onion jam \* v

Hermitage Cheeseburger 18

Smoked bacon, American cheese, secret sauce, dill pickle, onions, fries \*\*

Red Thai Curry 18

Okra tempura, oyster mushrooms, vermicelli noodles \*\* ve

Buttermilk Korean Chicken Burger 17.5

Gochujang & honey glaze, lettuce, yuzu mayo, fries, sesame brioche bun \*\*

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scan for full  
allergens  
breakdown

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

# MAKE A BOOKING

## FANCY A BITE

Our Hermitage Road Bar and Restaurant offers a range of seasonal dishes, superb drinks and crafted cocktails to enjoy.

## SOMETHING SPECIAL

DON'T FORGET TO VISIT OUR WINE BAR DOWNSTAIRS  
A cosy spot where our curated selection of wines from around the world comes to life. Whether you're in the mood for a glass, a bottle, or a guided tasting, our team is ready to pour something special.

## NEED SOMEWHERE TO MEET, HOT-DESK OR NETWORK

We have 4 meeting rooms featuring stylish designs that are fully equipped with AV and have space for up to 6, 12, 16, and 18 people. Our coffee shop team are also on hand to fuel your productivity!



Scan me to get in touch!

