



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

JUNIPER & TURMERIC 12

TURMERIC INFUSED 58 & CO GIN | CITRUS | FEVER TREE GINGER BEER

APPLE & AMBER 12

DON Q CRYSTAL RUM | APPLE | CINNAMON

BANANA & OAK 13

MARTELL VS COGNAC | BANANA | BITTERS

PEACH & TARRAGON 12

TARRAGON INFUSED 58 & CO VODKA | PEACH | CITRUS

BARREL & STOUT 14.5

KINAHAN'S CASK IRISH WHISKEY | J PEPPER RYE | GUINNESS

AGAVE & NECTAR 13

EL RAYO REPOSADO | YELLOW CHARTREUSE | CITRUS | HONEY

CLASSIC COCKTAILS

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

IRISH COFFEE 11

KINAHAN'S CASK IRISH WHISKEY | FILTER COFFEE | CREAM | NUTMEG

HERMITAGE RD GROG 14

RUM GROG MIX | PINEAPPLE | PASSIONFRUIT | CITRUS

EL PRESIDENTE 15

DON Q RESERVA RUM | COCCHI AMERICANO | ORANGE CURACAO

TOM COLLINS 11

58 & CO GIN | CITRUS | SODA

BOULEVARDIER 12.5

FOUR ROSES BOURBON | CAMPARI | ANTICA FORMULA

ARMY & NAVY 12

58 & CO GIN | CITRUS | ORGEAT | BITTERS

NON ALCOHOLIC COCKTAILS

ESPRESSO NO-TINI 7.5

COLD BREW ESPRESSO | COCOA | VANILLA

BOTIVO & SODA 7

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 7.5

FEVER TREE GINGER BEER | RASPBERRY | LIME

VIRGIN MARY 7

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	4.25
		Tomato Juice 250ml	

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
Lacon's Encore Amber Ale 3.8%	3	6
Inch's Riversider 4.7%	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
Kiwi & Lime 4% 500ml	6.25

WINE BY THE GLASS

SPARKLING	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

WHITE	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	8.5	33.5
Languedoc, France 12.5% s		
Lady A Rosé, Chateau La Coste	12.5	49.5
Provence, France 12.5% s		
NOOH Alcohol Free Rosé NV	10	40.5
Provence, France 0%		

RED	175ml	Bottle
House Red 'Cuvée Jacqueline', Grenache/Carignan	7.7	28
France 13%		
Nero d'Avola/Nerello Mascalese, Borgo Selene	8	29.5
Sicily, Italy 12.5%		
Montepulciano d'Abruzzo, Il Faggio	8.6	34.5
Abruzzo, Italy 13.5%		
Malbec Reserve Caballero de la Cepa, Finca Filchman	10	40.50
Mendoza, Argentina 13.5% v, s, o		
Buitenverwachting Cabernet Sauvignon/Merlot	10.4	42
Constantia, South Africa 14% v		
LAN Rioja Crianza	10.4	42.5
Rioja, Spain 13.5% v		
Biosphere Pinot Noir, Lothian Vineyards	11	44.5
Elgin, South Africa 13.5% v, s		

FORTIFIED	50ml	100ml
Sandeman 20yr old Tawny Port NV, Douro,	7.5	14
Portugal 20%		
SERVED FROM OUR BIG 4 LITRE BOTTLE, A PERFECT MATCH WITH OUR CHEESE BOARD		
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		
58 & Co Apple & Hibiscus	6	Other	25ml
St Giles	6	Pisco ABA	5.5
St Giles Mandarin	6	Calvados Pere Magloire	6
& Passionfruit		Seven Tails XO Brandy	7.5
St Giles Raspberry,	6	Armagnac XO	8.7
Rhubarb & Ginger		-----	

Vodka	25ml	Scotch Whisky	25ml
58 & Co Vodka	4.8	Monkey Shoulder Blended	6
Chase Rhubarb	6.5	Speyside	
Chase Marmalade	6.5	Balvennie Doublewood 12yo	6.5
Mikolasch Ukranian	6	Glenfiddich 21yo	15
Desi Daru Mango	6.5	Highland	
		Isle of Jura 10yo	5.5
		Dalwhinnie 15yo	6.5
		Oban 14yo	11
		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,	6	Pimm's No. 1	6.5
Irish		Campari	6
The Dead Rabbit 5yo, Irish	7	Amaro Montenegro	7
Nikka from the Barrel,	7	Cocchi Americano	7
Japanese		-----	
Fuji Single Malt,	9	Agave	25ml
Japanese		Tequila El Rayo Plata	5.6
-----		Tequila El Rayo Reposado	5.7
		Tequila 818 Añejo	9
American Whiskey	25ml	Tequila Clase Azul Plata	10.5
Four Roses Bourbon	5.5	Tequila Clase	15.5
Woodford Reserve Bourbon	6	Azul Reposado	
JamesE Pepper Rye	6.5	Tequila Clase Azul Añejo	42
Four Roses Single Barrel	7	Ojo De Dios Mezcal	6.5
Westward Single Malt	8.5	Ojo De Dios, Cafe Mezcal	6.5
-----		Ojo De Dios,	6.5
		Hibiscus Mezcal	
Liqueurs & Digestives	50ml	-----	
Amaretto Disaronno	8	Rum & Cane	25ml
Baileys Irish Cream	7.5	Don Q Cristal	5
Cointreau	7.5	Don Q Gold	6
Frangelico	8	Don Q Reserva	6
Grand Marnier	9	Spirited Union Coconut	5.5
Jagermeister	8	Cachaca Velho Barreiro	5
Kahlua	8	Spirited Union Pineapple	5.5
La Fee Absinthe	12	Spirited Union Good Spiced	5.2
Limoncello	7.5	Diplomatico Reserva	7
Sambuca	8	Equiano Original	7
Amarula	7.5	El Dorado 15yo	8.5

HOT DRINKS

COFFEE

Coffee supplied by **Pact**
COFFEE

Ristretto	3
Espresso	3
Cortado	3.5
Americano	3.4
Filter Coffee	3.7
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

OYSTERS

Our suppliers - Maldon Rock

Shallot Vinegar or Nahm Jim

one 4 // three 11.5 // six 21 // twelve 39

20g Exmoor Royal Beluski Caviar 65

Blinis, crème fraîche, Clarence Court Egg

Ajo Blanco & Focaccia 7.5

Toasted almonds, grapes

Korean Chicken 10

Gochujang sauce, chilli, spring onions,
sesame, yuzu mayo

Tempura Courgettes 6.5

XO Mayo

Beef Carpaccio 12.5

Black garlic mayo, capers, parmesan

Truffled Parmesan Fries 6.5

Aioli

Montgomery Cheddar Doughnuts 7.5

Spiced fig relish

Staithe Smokehouse Salmon 12

Horseradish crème fraîche, dark rye

Hermitage Cheeseburger 18.5

Smoked bacon, American cheese, secret sauce, dill pickle, onions

Red Thai Curry 18.5

Okra tempura, oyster mushrooms, vermicelli noodles

Buttermilk Korean Chicken Burger 18

Gochujang & honey glaze, lettuce, yuzu mayo, frites, sesame brioche bun



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!

