



hermitage rd.

— BAR AND RESTAURANT —

At Hermitage rd. music is more than a backdrop,
it is the heartbeat of our identity. Our Signature Cocktails
are a tribute to the rich, eclectic soundscape that
has shaped our venue over time.

We invite you to explore the menu as you would a great playlist
discover new favourites, revisit familiar notes, and enjoy the
harmony of flavours that bring our story to life.

SIGNATURE COCKTAILS



ELECTRO OASIS 11.5

TROPICAL | VIBRANT | (COCO)NUTTY

Sesame Don Q Cristal Rum, Spirited Union Coconut Rum, Midori, Lime, Pineapple



ROYAL RHYTHM 14

ZESTY | FRUITY | ELEGANT

58 & Co Gin, Raspberry, Nyetimber Classic Cuvée,
Lemon



TOKYO TEMPO 12

CITRUSY | FLORAL | SLIGHTLY SMOKY

ODD Hibiscus Mezcal, Aperol, Yuzu Sake, Lime

SIGNATURE COCKTAILS



DISCO DESI 12

JUICY | REFRESHING | LIGHT

Desi Daru Mango Vodka, Honey, Lemon,
Two Keys Pink Grapefruit Soda



JAZZY JUNGLE 13

EVOLVING | TROPICAL | LIGHTLY SPICED

Pandan-Infused Kinahan's Whiskey,
Crème de Banane, Ginger Beer



BOLERO SUNSET 13

BITTERSWEET | ZESTY | CHOCOLATEY

El Rayo Tequila Plata, Grand Marnier,
Crème de Cacao, Blood Orange, Lime



SPRITZERS & APERITIFS

LIGHT, REFRESHING & EFFORTLESSLY ELEGANT, OUR SPRITZERS & APERITIFS CAPTURE THE ESSENCE OF SUMMER.



LYCHEE & ROSÉ SPRITZ 12

58 & CO VODKA, LYCHEE LIQUEUR,
ROSÉ WINE, TWO KEYS GRAPEFRUIT SODA



GOLD AMERICANO 11

BEESSOU HONEY APERITIF, COCCHI AMERICANO,
MARASCHINO CHERRY LIQUEUR, SODA



SAKURA 75 13

58 & CO GIN, YUZU SAKE, LEMON,
NYETIMBER ROSÉ



APEROL SPRITZ 11

APEROL, PROSECCO, SODA



CLASSIC COCKTAILS

WE'VE CHOSEN A FEW OF OUR FAVOURITE CLASSICS FOR YOU. BUT IF YOU FANCY SOMETHING OFF MENU JUST LET US KNOW.



PALOMA 12

EL RAYO PLATA TEQUILA, LIME,
TWO KEYS GRAPEFRUIT SODA



DAIQUIRI 11.5

ASK THE TEAM FOR SEASONAL FLAVOURS
DON Q CRISTAL RUM, SUGAR, LIME



HERM RD. HOUSE GROG 13

HOUSE RUM BLEND, PASSIONFRUIT,
PINEAPPLE, CITRUS



PAPER PLANE 11.5

FOUR ROSES BOURBON, APEROL,
AMARO LUCANO, LEMON



HOUSE MARTINI 14

VODKA

CUCUMBER & CELERY-INFUSED MIKOLASCH VODKA,
KAY SAKE, VERMOUTH, DILL OILS

GIN

PAPA SALT COASTAL GIN, MANZANILLA SHERRY,
VERMOUTH, CAPER BERRY BRINE

ALCOHOL FREE COCKTAILS

ESPRESSO NO-TINI 8

COLD BREW ESPRESSO | COCOA | VANILLA

BELLINI 8

ASK THE TEAM FOR SEASONAL FLAVOURS
STEINBOCK ALCOHOL-FREE SPARKLING WINE

G&T 7.55

TANQUERAY 0% GIN | FEVER-TREE TONIC | GRAPEFRUIT

APERITIVO SPRITZ 9

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

GINGER & RASPBERRY CRUSH 7.5

FEVER-TREE GINGER BEER | RASPBERRY | LIME

VIRGIN MARY 7

TURNER HARDY & CO TOMATO JUICE | HERMITAGE RD. SPICE MIX
CELERY SALT, LEMON

SOFT DRINKS

Coca Cola	3.3	Appletiser	4.2
Coke Zero	3.3	Fever-Tree Indian Tonic	3.35
Diet Coke	3.3	Fever-Tree Light Tonic	3.35
Lemonade	3.3	Fever-Tree Med Tonic	3.35
Apple Juice	3.75	Fever-Tree Elderflower Tonic	3.35
Orange Juice	3.75	Fever-Tree Ginger Ale	3.35
Pineapple Juice	3.75	Fever-Tree Ginger Beer	3.35
Cranberry Juice	3.75	Red Bull	4.5
Lime & Soda	1.9	Pink Grapefruit Soda	3.8

BEER & CIDER

DRAUGHT	HALF	PINT
Amstel 4.1%	2.9	5.8
Birra Moretti 4.6%	3.6	7.15
Cruzcampo 4.4%	3.45	6.9
Beavertown Neck Oil IPA 4.3%	3.65	7.3
Duration Turtles 5.9%	3.75	7.5
Lacon's Encore Amber Ale 3.8%	3.1	6.2
Inch's Riversider 4.7%	3.25	6.5
Guinness 4.1%	3.5	7

LOW & NO ALCOHOL	Btl/Can
Heineken 0.0% 330ml	4.4
Lucky Saint 0.5% 330ml	5.8
Guinness 0.0% 568ml	6.7
Beavertown Lazer	5.4
Crush 0.3% 330ml	
Old Mout Cider 0.0%	5.4

PACKAGED BEER	BTL
Sol 4.5%	5
Heineken 5%	5.3
Peroni Gluten Free 5.1%	5.5
Ghostship 4.5%	6
OLD MOUT CIDER	BTL
Berries & Cherries 4% 500ml	6.6
Kiwi & Lime 4% 500ml	6.6

WINE BY THE GLASS

SPARKLING	125ml	Bottle
Nyetimber Classic Cuvée MV West Sussex, UK 12% v	15.75	71
Nyetimber Rosé MV West Sussex, UK 12% v	16.5	78
Nyetimber Blanc de Blancs West Sussex, UK 12% v	17	86
Prosecco DOC Extra Dry NV, Ca' di Alte Veneto, Italy 10.5% v	8.75	37.5
Steinbock Alcohol-Free Sparkling, Dr Fiischer NV Germany 0%	6.5	29.5
WHITE	175ml	Bottle
House White 'Cuvée Jacqueline' Marsanne/Vermantino France 13%	7.95	28.5
Kleinkloof Chenin Blanc Western Cape, South Africa 11.5% v	8.3	31.5
Vinho Verde Loureiro/Alvarinho, Quinta de Azevedo Minho, Portugal 12% v, s	9	36.8
Picpoul de Pinet, Baron de Badassière Languedoc, France 13% v	9.2	37.5
Amalaya Calchaqui Valley Torrontes/Riesling Salta, Argentina 13% v	10.5	39.5
Babich Family Reserve Sauvignon Blanc Marlborough, New Zealand 13% s	11	43.9
Hartenberg Chardonnay Stellenbosch, South Africa 13% s	11.3	44.5

Wines also available in 125ml & 250ml measures - Wines contain sulphites
o = Organic wine b = Biodynamic wine s = Sustainable winemaking v = Vegan

ROSÉ	175ml	Bottle
Domaine Olivier Coste Rosé Languedoc, France 12.5%	8.8	34
Minuty Prestige Cotes de Provence Rosé Provence, France 12.5%	13.5	55
NOOH Alcohol Free Rosé NV Provence, France 0%	10	40.5
RED	175ml	Bottle
House Red 'Cuvée Jacqueline', Grenache/Carignan France 13.5%	7.95	28.5
Nero d'Avola/Nerello Mascalese, Borgo Selene Sicily, Italy 12.5%	8.3	30.5
Castano Organic Monastrell Murcia, Spain 13% v, o	8.5	33
Malbec Reserve Caballero de la Cepa, Finca Filchman Mendoza, Argentina 14% v, s, o	10.4	41.5
LAN Rioja Crianza Rioja, Spain 13.5% v, o	10.6	43
Buitenverwachting Cabernet Sauvignon/Merlot Constantia, South Africa 14% v	11.1	44
Biosphere Pinot Noir, Lothian Vineyards Elgin, South Africa 13% v, s	11.3	45
FORTIFIED	50ml	100ml
Sandeman 20yr old Tawny Port NV, Douro, Portugal 20%	7.5	14
SERVED FROM OUR BIG 4 LITRE BOTTLE, A PERFECT MATCH WITH OUR CHEESE BOARD		
Ferreira Late Bottle Vintage Port 2019	5	9.5

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SPIRITS & LIQUERS

Gin	25ml	Cognac	25ml
58 & Co House Gin	5	Courvoisier VS	5.5
Bombay Sapphire	5.6	Hine Rare VSOP	7
Papa Salt Coastal	6	Hine Antique XO	15
No.3 Dry	6.5	-----	
Tanqueray Ten	6	Other	25ml
Hendricks	5.8	Pisco ABA	5.5
58 & Co Apple & Hibiscus	6.2	Calvados Pere Magloire	6
St Giles	6	Seven Tails XO Brandy	7.5
St Giles Mandarin & Passionfruit	6	Armagnac XO	8.7
St Giles Raspberry, Rhubarb & Ginger	6	-----	
-----		Scotch Whisky	25ml
		Monkey Shoulder Blended	6
Vodka	25ml	SPEYSIDE	
58 & Co Vodka	5	Balvennie Doublewood 12yo	7
Mikolasch Ukranian	6	Glenfiddich 21yo	15
Chase Marmalade	6.5	HIGHLAND	
Desi Daru Mango	6.5	Isle of Jura 10yo	5.5
-----		Dalwhinnie 15yo	6.5
		Talisker	7
Vermouth & Aperitif	50ml	Oban 14yo	11
Aperol	6	Dalmore 15yo	12.5
Campari	6	ISLAY	
Amaro Montenegro	7	Bowmore 12yo	6.4
Amaro Lucano	7	Laphroaigh 10yo	7
Cocchi Americano	7	Lagavulin 16yo	9.5

World Whisky	25ml	Agave	25ml
IRISH		Tequila El Rayo Plata	5.8
Kinahan's Project Kasc B	6	Tequila El Rayo Reposado	5.8
Jamesons	5	Tequila 818 Añejo	9.2
The Dead Rabbit 5yo	7	Tequila Clase Azul Plata	11
		Tequila Clase Azul Reposado	16
JAPANESE		Tequila Clase Azul Añejo	42
Nikka from the Barrel	7.5	Ojo De Dios Mezcal	6.5
Fuji Single Malt	9	Ojo De Dios, Cafe Mezcal	6.5
-----		Ojo De Dios, Hibiscus Mezcal	6.5
American Whiskey	25ml		
Four Roses Bourbon	5.5	-----	
Woodford Reserve Bourbon	6	Rum & Cane	25ml
James E Pepper Rye	6.5	Don Q Cristal	5
Four Roses Single Barrel	7	Don Q Gold	6
Westward Single Malt	8.5	Don Q Reserva 7yo	5.5
-----		Spirited Union Coconut	5.5
Liqueurs & Digestives	50ml	Spirited Union Pineapple	5.5
Amaretto Disaronno	9	Spirited Union Good Spiced	5.2
Baileys Irish Cream	7.5	Gosling Black Seal	5.5
Cointreau	7.5	Diplomatico Reserva	7
Frangelico	9	Equiano Light	6
Grand Marnier	9	El Dorado 15yo	8.5
Jagermeister	9	Cachaca Velho Barreiro	5
Kahlua	9		
Limoncello	7.5		
Sambuca	9		
Amarula	7.5		

HOT DRINKS

COFFEE

Coffee supplied by **Pact**
COFFEE

Espresso	3.1
Cortado	3.7
Americano	3.6
Flat White	4
Cappuccino	4.1
Caffé Latte	4.1
Mocha	4.5
Hot Chocolate	4.3

All coffees available as decaffeinated.
Alternative milks are available.

BIRCHALL TEAS

Breakfast (Decaf available)	3.5
Earl Grey	3.5
Peppermint Leaves	3.5
Camomile	3.5
Green	3.5
Red Berry & Flower	3.5
Lemon & Ginger	3.5
Fresh Mint	2.8

BAR

Served from 12pm – 9.30pm
Monday – Saturday



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Olives 4.5

Chilli, Lime, Cashew & Peanut mix 4.5

Kensington Nut Mix 4.5

Sea Salted Popcorn 4.5

Maldon Rock Oyster, Shallot Vinegar or Nahm Jim 4.8ea

Jalapeño Cheese Doughnut 2.5ea

Steak Tartare, Beef Dripping Toast 4.5ea

Fillet 'O' Fish Bao 5

White Anchovy Gilda Pintxos 3ea

'Spice Bag' 6.5

Truffled Parmesan Fries, Truffle Aioli 6.5

Korean Chicken, Gochujang, Yuzu Mayo 10.5

Iberico Ham, House Truffle Crisps 10

Buttermilk Chicken Burger, Chilli Honey Glaze, Yuzu Mayo, Fries 18

Hermitage Rd. Cheeseburger Smoked Bacon, House Pickles, Fries 19.5

'Herm' Tear & Share, Baked St. Marcellin, Charcuterie,
Tomato Relish, Pickles, Flatbreads 25



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

FOOD

Our Hermitage rd. Restaurant offers sensational dishes including our Mibrasa charcoal oven specialities. Ingredients are meticulously curated and are local and British where possible.

All prepared by Executive Chef Ollie Sturt and his team.

DRINK

Our Hermitage rd. bar is stocked with a superb range of drinks and crafted cocktails. The wine bar downstairs is 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.

MAKE A BOOKING

MEET

Need somewhere to meet, hot-desk or network?
We have 4 meeting rooms featuring stylish designs
that are fully equipped with AV.

We have space for up to 6, 12, 16, and 18 people.
We also have private dining and the wine bar available for hire
should you wish to enjoy bespoke menus for larger gatherings.

EVENTS

We have a range of exciting events from Supper Clubs,
Jazz Nights and Wine Tasting,
offering our customers a variety of experiences.
Scan the QR below to learn more.



Scan me to get in touch!



