



h e r m i t a g e r d.

— BAR AND RESTAURANT —

Drinks done properly.

Our cocktail list has been carefully curated and created by our bar specialists, bringing together exceptional spirits, fresh ingredients and thoughtful combinations. From familiar favourites with a twist to something completely new, every drink is made with care and designed to leave an impression.



SIGNATURE COCKTAILS



GOLDEN ORCHARD 14

FRESH | PEACHY | CITRUSY

58 & Co Gin, Juliette Peach Liqueur, Lemon,
Nyetimber Classic



SMOKED CITRUS 12

ZESTY | SMOKY | SPICY

ODD Mezcal, Kiyoko Yuzu Sake, Lime, Hot Honey



CHERRY NOIR 13

WARMING | FRUITY | LAYERED

Don Q Reserve, Cocchi Americano, Triple Sec,
Maraschino Cherry

SIGNATURE COCKTAILS



WINTER SOUR 12

RICH | SOUR | ROUNDED

Kinahan's KASC Whisky, Lemon, LBV Port Float



FROSTED GARDEN 12

VIBRANT | FRESH | CRISP

58 & Co Vodka, Manzana Verde,
Crème de Menthe, Lemon, Apple



GINGER GLOW 12.5

REFRESHING | ZINGY | FIERY

KAY Sake, Lemon, Triple Sec, Ginger, Soda



APERITIFS

LIGHT, REFRESHING & EFFORTLESSLY ELEGANT, PERFECT FOR
KICKING OFF YOUR NIGHT



FREEZER MARTINI 14

Mikolasch Ukranian Vodka or Papa Salt Coastal Gin

To finish choose: Yuzu, Basil or Olive Drops



PEACH AND ELDERFLOWER SPRITZ 12

Juliette Peach Liqueur, Elderflower Tonic, Basil



HERMITAGE SPRITZ 12

58 & Co Gin, Aperol, Grapefruit Soda



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



PICANTE 12.5

El Rayo Plata, Lime, Coriander, Ancho Reyes



COSMOPOLITAN 12

58 & Co Vodka, Triple Sec, Cranberry, Lime



SIDECAR 12.5

Courvoisier VS, Triple Sec, Lemon



PALOMA 11.5

El Rayo Reposado, Grapefruit Soda



HOUSE GROGG 13

House Rum Mix, Pineapple, Lime,
Passionfruit



DAIQUIRI 12

Choose Your Seasonal Flavour:
Classic, Winter Berries, Passionfruit or
Raspberry

ALCOHOL FREE COCKTAILS

ORANGE SPRITZ 9

Crodino, Steinbock 0% sparkling, Orange, Soda

0% G & T 7.5

0% Tanqueray, Fever Tree Mediterranean Tonic, Grapefruit

FRESH START 7

Fresh Mint, Lime, Apple Juice, Soda

CORAL REEF 8

Pineapple, Passionfruit, Grenadine, Soda

BLOODY SHAME 7

Turner Hardy & Co Tomato Juice, Hermitage Rd. Spice Mix, Celery Salt

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
Inch's Riversider 4.7%	3.25	6.5
Guinness 4.1%	3.5	7
Lucky Saint 0.5%	3.3	6.6

Low & No Alcohol	Btl/Can
Heineken 0.0%	4.4
Guinness 0.0%	6.7
Beavertown Lazer Crush IPA 0.3%	5.4
Old Mout Cider Berries & Cherries 0.0%	5.4

Bottled 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%	6.6
Kiwi & Lime 4%	6.6

WINE BY THE GLASS

Sparkling	125ml	Bottle
Nyetimber Classic Cuvée MV	15.75	71
West Sussex, UK v		
Nyetimber Rosé MV	16.5	78
West Sussex, UK v		
Nyetimber Blanc de Blancs	17	86
West Sussex, UK v		
Prosecco DOC Extra Dry NV, Ca' di Alte	8.75	37.5
Veneto, Italy v		
Steinbock Alcohol-Free Sparkling, Dr Fiischer NV	6.5	29.5
Germany		

White	175ml	Bottle
House White 'Cuvée Jacqueline' Marsanne/Vermentino	7.5	28.5
Languedoc, France		
Kleinkloof Chenin Blanc	8.3	31.5
Western Cape, South Africa v		
Vinho Verde Loureiro/Alvarinho, Quinta de Azevedo	9	36.8
Minho, Portugal v, s		
Picpoul de Pinet, Baron de Badassière	9.2	37.5
Languedoc, France v		
Amalaya Calchaqui Valley Torrontes/Riesling	10.5	39.5
Salta, Argentina v		
Babich Family Reserve Sauvignon Blanc	11	43.9
Marlborough, New Zealand s		
Biosphere Chardonnay, Lothian Vineyards	11.3	45
Elgin, South Africa v, s		

Wines also available in 125ml, 250ml & ½ bottle measures - Wines contain sulphites
o = Organic wine b = Biodynamic wine s = Sustainable winemaking v = Vegan

Rosé	175ml	Bottle
Domaine Olivier Coste Rosé	8.8	34
Languedoc, France		
Minuty Prestige Cotes de Provence Rosé	13.5	55
Provence, France		
Bedoba Rkatsiteli / Kisi Orange	11.5	45
Kakheti, Georgia		

Red	175ml	Bottle
House Red 'Cuvée Jacqueline', Grenache/Carignan	7.95	28.5
Languedoc, France		
Nero d'Avola/Nerello Mascalese, Borgo Selene	8.3	30.5
Sicily, Italy		
Castano Organic Monastrell	8.5	33
Murcia, Spain v, o		
	10.4	41.5
Malbec Reserve Caballero de la Cepa, Finca Filchman	10.6	43
Mendoza, Argentina v, s, o		
LAN Rioja Crianza	11.1	44
Rioja, Spain v, o		
Buitenverwachting Cabernet Sauvignon/Merlot	11.3	45
Constantia, South Africa v		
Biosphere Pinot Noir, Lothian Vineyards		
Elgin, South Africa v, s		

Fortified	50ml	100 ml
Sandeman 20yr old Tawny Port NV	6	11.5
Douro, Portugal 20%		
Ferreira Late Bottle Vintage Port 2019	5	9

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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
Tanqueray 0%	4.2	Pisco ABA	5.5
Hendricks	5.8	Calvados Pere Magloire	6
Fishers	6	Seven Tails XO Brandy	7.5
58 & Co Apple & Hibiscus	6.2		
St Giles	6		
St Giles Mandarin	6	-----	
& Passionfruit		Scotch Whisky	25ml
St Giles Raspberry, Rhubarb & Ginger	6	Monkey Shoulder Blended	6
-----		Speyside	
Vodka	25ml	Glenfiddich 21yo	15
58 & Co Vodka	5	Highland	
Mikolasch Ukranian	6	Isle of Jura 10yo	5.5
Lakes Vodka	6	Dalwhinnie 15yo	6.5
Desi Daru Mango	6.5	Talisker	7
-----		Oban 14yo	11
Vermouth & Aperitif	50ml	Dalmore 15yo	12.5
Aperol	6	Islay	
Campari	6	Bowmore 12yo	6.4
Kiyoko Yuzu Sake	6	Laphroaigh 10yo	7
Amaro Lucano	7	Lagavulin 16yo	9.5
Cocchi Americano	7		

World Whisky	25ml	Agave	25ml
Irish		Tequila El Rayo Plata	5.8
Kinahan's Project Kasc B	6	Tequila El Rayo Reposado	5.8
Kinihan's Imperial Porter	21	Tequila 818 Añejo	9.2
Cask		Tequila Clase Azul Plata	11
Jameson	5	Tequila Clase	16
The Dead Rabbit 5yo	7	Azul Reposado	
English		Tequila Clase Azul Añejo	42
The Lakes Signature,	12	Ojo De Dios Mezcal	6.5
Single Malt		Ojo De Dios, Cafe Mezcal	6.5
Japanese		Ojo De Dios,	6.5
Nikka from the Barrel	7.5	Hibiscus Mezcal	
Fuji Single Malt	9	-----	
-----		Rum & Cane	25ml
American Whiskey	25ml	Don Q Cristal	15
Four Roses Bourbon	5.5	Don Q Gold	6
Woodford Reserve Bourbon	5	Don Q Reserva 7yo	5.5
James E Pepper Rye	6.5	Spirited Union Coconut	5.5
Four Roses Single Barrel	7	Spirited Union Pineapple	5.5
Westward Single Malt	8.5	Spirited Union Good Spiced	5.2
-----		Gosling Black Seal	5.5
Liqueurs & Digestives	50ml	Diplomatico Reserva	7
Amaretto Disaronno	9	Equiano Light	6
Baileys Irish Cream	7.5	El Dorado 15yo	8.5
Frangelico	9	Cachaca Velho Barreiro	5
Grand Marnier	9		
Jagermeister	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



hermitage rd.
— BAR AND RESTAURANT —

Olives 4.5

Chilli, Lime, Cashew & Peanut Mix 4.5

Kensington Nut Mix 4.5

Sea Salted Popcorn 4.5

Steak Tartare, Beef Dripping Toast 4.5ea

Jalapeño Cheese Doughnuts 8

Maldon Rock Oyster, Shallot Vinegar, Nahm Jim 4.9ea

Iberico Ham 8

Confit Garlic Focaccia, Olive Oil & Balsamic 5.5

Shredded Beef “Spice Bag” 6.5

Tempura Courgettes, XO Mayo 7

Herefordshire Beef Carpaccio, Garlic Crisps, Truffle Mayo, Parmesan 13.5

Korean Chicken, Yuzu Mayo, Spring Onion 10.5

Staithe Smokehouse Salmon, Salsa Verde, Pumpernickel 13

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

British Cheese Board, Fruit Bread, Spiced Fig Jam 13

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! 



hermitage rd.

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