

LUNCH



hermitage rd.
BAR AND RESTAURANT

STARTERS

Oysters, Shallot Vinegar or Vietnamese Dressing *
one 3.8* // three 11* // six 20* // twelve 38*

Montgomery Cheddar Doughnuts 7
Red onion jam *v

Ajo Blanco & Focaccia 7
Toasted almonds & grapes **vvo

Roasted Organic Chorizo 6.5
Yuzu mayo

Beef Carpaccio 11.5
Black garlic mayo, capers, parmesan *

Staithe Smoked Salmon 11
Pickled red onion, celeriac remoulade *

Korean Fried Oyster 4 ea
Citrus mayo

Coal Roasted Scallop 6 ea
Masala sauce & Bombay crumb **

Korean Chicken 9.5
Gochujang sauce, chilli, spring onions, sesame *

Bone Marrow 8.5
Crispy onions, sourdough **

MAINS

Red Thai Curry 17
Okra tempura, oyster mushroom, vermicelli noodles **

Mibrasa Roasted Whole King Prawns 16
Garlic and chilli butter, toasted sourdough **

Fish & Chips 18
Beer battered haddock, mushy peas, tartare sauce

Burrata Caprese 16.5
Marinated beef tomatoes, basil pesto, rocket

Seafood Fettuccini 22
King prawns, clams, sea greens

Brown Butter Gnocchi 17
Roasted squash, fried sage v

Jalapeno Cornbread 16.5
Creamed corn, organic chorizo, fried egg

BBQ Chicken or Oyster Mushroom Jambalaya 21
Salsa verde *vo

Seared Seabass 24
Provincial vegetables, artichoke, basil oil *

Gochujang & Honey Chicken 21.5
Sticky coconut rice, fried Asian greens, yuzu mayo *

Smashed Avocado on Sourdough 14
Dukkah toasted seeds, sun blush tomatoes, poached egg **
Add Smoked salmon 5 / Feta 2.5 / Streaky bacon 3

MIBRASA CHARCOAL OVEN

All steaks grass fed British beef aged for 28 days in Himalayan salt & served with skin on fries

Hermitage Rd Cheeseburger 18
Smoked bacon, American cheese, secret sauce,
dill pickle, onions **

Cornish lamb chops 33
Tender, robust & best served medium

Blythburgh Pork T-bone 24
Exceptional tenderness, rich & bold flavour *

220g Flat Iron Steak 23
Highly flavoured flat cut & best served medium rare *

285g Sirloin 34
Marbled & tender cut from the hindquarter *

255g Ribeye 33
Richly marbled fat, full of flavour & succulent *

TO SHARE

565g Chateaubriand 82
Centre cut fillet, tender & lean
with a buttery texture *

900g Porterhouse 90
Fillet & sirloin on the bone, often referred to
as the king of the steak house *

Add whole king prawns 8

SAUCES

Chimichurri * // Bearnaise * // Peppercorn * // Bone Marrow * // Garlic Butter * 3.5 ea

SIDES

Triple Cooked Chips/Skinny Fries 5 *v

Sauté Mushrooms & Spinach 5.5 *v

White Truffle & Parmesan Fries 6.5 *

Garlic Flatbreads 5 **v

Lemon & Garlic Broccoli 6 *ve

Roasted Carrots & Baby Onions 5 *vo

* 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.
Set menu not available in December.

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

scan for full
allergens
breakdown



BRUNCH

Saturdays & Sundays



hermitage rd.
BAR AND RESTAURANT

OYSTERS & BLOODY MARYS

Bloody Mary's were made for weekends! We pride ourselves in being able to make a good Bloody Mary – strong, spiced, hair of the dog... but we are happy to blend for you to how you prefer it.

We use Turner Hardy & Co Tomato Juice which is made from handpicked Isle of Wight vine ripened tomatoes.

Our suppliers: Maldon Rock

Oysters, Shallot Vinegar or Vietnamese Dressing
one 3.8 * // three 11 * // six 20 * // twelve 38 *

Bloody Mary 9

Vodka, Turner Hardy & Co Tomato Juice,
Hermitage Rd spice mix, lemon, celery

Bloody Shame 6

Turner Hardy & Co Tomato Juice,
Hermitage Rd spice mix, lemon, celery

BRUNCH

Florentine 11

English muffin, wilted spinach,
poached eggs, hollandaise **

Benedict 13

English muffin, smoked streaky bacon,
poached eggs, hollandaise **

Royale 15

English muffin, smoked salmon,
poached eggs, hollandaise **

Fruit Granola Bowl 8

Seasonal fruits, oat granola, yoghurt, honey v

Belgian Waffle 10.5

Choice of smoked streaky bacon & maple syrup
or seasonal berries with vanilla mascarpone

Jalapeno Cornbread 16.5

Creamed corn, organic chorizo, fried egg

Turkish Eggs 13.5

Spiced tomato sauce, harissa yogurt, poached eggs, flat breads v

Eggs on Toast 8

Smoked salmon 4.5 / streaky bacon 3

Smashed Avocado on Toasted Sourdough 14

Dukkah toasted seeds, sun blush tomatoes, poached egg v
Add Smoked salmon 5 / Feta 2.5 / Streaky bacon 3

THE HERMITAGE FULL ENGLISH 17

Priors Hall Farm sausage, smoked streaky bacon, hash brown, mushroom, plum tomato, baked beans, black pudding, free range fried egg & toast.
Bottomless freshly brewed filter coffee and breakfast tea £3

ADDITIONS

Organic Chorizo 4

Garlic Mushrooms 3.5

Streaky Smoked Bacon 3.8

Priors Hall Farm Sausage 3.8

Hash Browns 3.5

Fried or Poached Egg 2

NYETIMBER ENGLISH SPARKLING

125ml/Btl

Classic Cuvee MV 14.5 / 68

Rosé MV 15.5 / 73

Blanc de Blancs 2016 16 / 80

Mimosa 125ml 10

KIDS BRUNCH

Choice of Eggs on Toast 5.5 ** v

French Toast & Maple Syrup 6 **

Bacon or Sausage Butty 7

Sesame brioche bun, hash brown ** vo v

Add fried egg 2

Warm waffle 6 ** v

Seasonal berries & vanilla ice cream

COLD PRESS JUICES

Pure Green 5.7

Apple, cucumber, kale, pineapple, lime, mint, vitamin C

Rise & Shine 5.7

Carrot, ginger, turmeric, apple, vitamin C

COFFEE

Supplied by Hot Numbers coffee roasters in Shepreth

Ristretto 3

Flat White 3.6

Espresso 3

Cappuccino 3.6

Cortado 3.2

Café Latte 3.6

Long Black 3.1

Mocha 4

Hot Chocolate 3.9

BIRCHALL TEAS 3

Breakfast // Earl Grey // Peppermint Leaves
Green // Red Berry & Flower

All coffees available as decaffeinated.

We use semi skimmed milk as standard, alternatives are available.

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