

LUNCH



STARTERS

Ajo Blanco & Focaccia 7.5 Toasted almonds, grapes	Montgomery Cheddar Doughnuts 7.5 Spiced fig relish	Steak Tartare 12 Beef dripping toast
Prawn Cocktail 12 Bread & Netherend Farm Butter	Maldon Rock Oysters Shallot Vinegar or Nahm Jim one 4 // three 11.5 // six 21 // twelve 39	Beef Carpaccio 12.5 Black garlic mayo, capers, parmesan
Half-Shell Scallop 7.5 ea XO Butter	Staithe Smokehouse Salmon 12 Horseradish crème fraîche, dark rye	Salt Baked Heritage Beetroot 10.5 Old Winchester, walnuts, sherry vinegar
Lamb Croquettes 11 Pomegranate, preserved lemon yogurt		Korean Chicken 10 Crispy noodles, spring onions, chilli, yuzu mayo

MAINS

Cotswold White Chicken Supreme 23.5 White bean & smoked bacon cassoulet	Buttermilk Chicken Burger 18 Chilli & honey glaze, lettuce, yuzu mayo, fries
Honey & Chilli Glazed Salmon 23.5 Sticky coconut rice, yuzu mayo	Mibrasa Roasted Aubergine 18 Pomegranate molasses, yogurt, harissa couscous
Fish Pie 17 Cod, salmon, leeks, Old Winchester mash	Red Thai Curry 18.5 Okra tempura, oyster mushroom, vermicelli noodles
Smashed Avocado on Sourdough 15.5 Dukkah seeds, sun blush tomatoes, poached egg Add smoked salmon 5 / Feta 2.5 / Streaky bacon 3	Hermitage rd. Royale 20 Staithe smokehouse salmon, spinach hollandaise, poached eggs

MIBRASA CHARCOAL OVEN

Grass-fed British beef aged for 28 days & served with frites

Priors Hall Farm Pork Chop 24 Apple & calvados ketchup	Hermitage rd. Cheeseburger 18.5 Smoked bacon, American cheese, secret sauce dill pickle, crispy fried onions	Whole King Prawns 29 Garlic, chilli & lemon butter
220g Flat Iron Steak 24.5	255g Ribeye 35	Cornish Lamb Chops 33.5

PRIME CUTS

Heritage beef reared in Cairngorms National Park from Millers of Speyside

Sirloin on the Bone 11.5 per 100g	Prime Rib on the Bone 13.5 per 100g	T-Bone 13.5 per 100g
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These steaks are priced per 100g, with availability subject to current stock.

They are substantial in size, typically no less than 500g, making them ideal for those with a hearty appetite or suitable for sharing between two people.

Whole king prawn 6 / Roasted bone marrow 8.5

SAUCES 4

Chimichurri // Bearnaise // Peppercorn // Bone Marrow // Garlic Butter

SIDES

Triple Cooked Chips/Frites 5.5	Creamed Leek Gratin 5	Tenderstem Broccoli & Confit Shallot 6.5
Hot Honey Carrots, Parsley & Lemon 6	Garlic & Herb Flatbreads 5	Sauté Mushrooms & Spinach 6
Truffled Parmesan Frites & Aioli 6.5	House Salad 6	Tempura Courgettes, XO mayo 6.5

Please let your server know if you have any allergies or intolerances. A full allergen menu is available via the QR code.

Set menu is not available in December.

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



BRUNCH

Saturdays & Sundays
10 - 11.30



BLOODY MARYS, OYSTERS & BUBBLES

We use Turner Hardy & Co Tomato Juice made from handpicked, Isle of Wight vine tomatoes

Bloody Mary 10

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

Maldon Rock Oysters

Shallot Vinegar or Nahm Jim
one 4 // three 11.5 // six 21 // twelve 39

Bloody Shame 7

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

Nyetimber Classic Cuvee ^{125ml} 15 // Nyetimber Rose ^{125ml} 16 // Nyetimber Blanc de Blanc ^{125ml} 16.5

BRUNCH

Fruit Granola Bowl 10

Seasonal fruits, oat granola
yoghurt, honey

Steak XO 20

Flat iron steak, hash brown, fried eggs, XO sauce

Turkish Eggs 15.5

Spiced tomato sauce, feta cheese
harissa yogurt, poached eggs, flat breads

Belgian Waffle 11.5

Smoked streaky bacon, maple syrup

Hermitage rd. Royale 20

Staithe Smokehouse salmon, spinach, hollandaise
English muffin, poached eggs

Mushrooms on Toast 15

Sourdough, confit shallots
truffle crème fraîche, poached egg

Eggs Benedict 16

Smoked streaky bacon, English muffin
poached eggs, hollandaise

Smashed Avocado on Sourdough 15.5

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

Buttermilk Fried Chicken 18

Jalapeño french toast, hot honey dressing

HERMITAGE RD FULL ENGLISH 18.5

Priors Hall Farm sausage, smoked streaky bacon, hash brown, mushroom, plum tomato, baked beans, black pudding, free range fried egg, toast

KID'S BRUNCH

Choice of Eggs on Toast 5.5

Bacon or Sausage Butty 7

Sesame brioche bun, hash brown

French Toast & Maple Syrup 7

Warm Waffle 7

Seasonal berries & vanilla ice cream

COFFEE

Supplied by Pact coffee roasters in London

Espresso 3

Americano 3.4

Cortado 3.5

Filter Coffee 3.7

Flat White 3.8

Cappuccino 3.9

Café Latte 3.9

Mocha 4.4

Hot Chocolate 4.2

BIRCHALL TEAS 3.3

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

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