

LUNCH



hermitage rd.
BAR AND RESTAURANT

SNACKS & SHARERS

Jalapeño Cheese Doughnut 2.5ea
Tomato relish

Iberico Ham 10
House truffle crisps

Confit Garlic Focaccia 5
Miso & poppy seed butter

Coal-fired Brown Shrimp Flatbread 13.7
Anchovy & lemon butter

Maldon Rock Oysters 4.8ea
Shallot vinegar or nahm jim

Steak Tartare 4.5ea
Beef dripping toast

STARTERS

Cromer Crab
Sourdough Crumpet 12.5
Green apple, chicory

XO Oyster Mushrooms 11.5
Cauliflower, charred leeks

Herefordshire Beef Carpaccio 13.5
Black garlic mayo, capers, parmesan

Staithe Smokehouse
Salmon 12.5
Horseradish crème fraîche, dark rye

Salt Baked Heritage Beetroot 11
Old Winchester, walnuts, sherry vinegar

MAINS

Organic Burrata Panzanella Salad 15
Heirloom tomato

Ricotta & Tomato Gnocchi 15
Basil

Avocado, Poached Egg on Sourdough 15.5
Sun-blushed tomato - add smoked salmon 5 / feta 2.5 / streaky bacon 3

Norfolk Chicken Labneh Salad 16
Sweet potato, freekah

XO Korean Chicken Bowl 15.5
Coconut rice, mango salsa, spring onions, chilli

220g Mibrasa Flat Iron 27
Fries

Priors Hall Pork Mafaldine 19
Salsa verde, Old Winchester

Hermitage rd. Cheeseburger 19.5
Smoked bacon, house pickles, crispy onions, fries

Coal-fired Aubergine 17
Pomegranate molasses, yoghurt, harissa couscous

Whole King Prawns 25
Garlic butter, lemon, caper gremolata

Lobster & Crayfish Risotto 28
Lemon, dill

Seafood Platter for Two 60
Maldon rock oysters, prawns, crevettes, smoked salmon, dressed crab, crayfish cocktail, focaccia

SIDES

Truffled Parmesan Fries & Aioli 6.5

House Salad 4.5

Tempura Courgettes & XO mayo 7

Braised Peas & Pancetta 7

Sautéed Mushroom & Spinach 6

Tomato & Caper Salad 6

Triple Cooked Chips / Fries 5.5

Hot Honey Carrots 6

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.

