

LUNCH



SNACKS & SHARERS

- Steak Tartare 4.5ea
Beef dripping toast
- Jalapeño Cheese Doughnuts 8
Tomato relish
- Maldon Rock Oysters 4.5ea
Shallot vinegar or nahm jim
- Confit Garlic Focaccia 5.5
Olive oil, balsamic

STARTERS

- XO Oyster Mushrooms 11.5
Cauliflower, charred leeks
- Salt-Baked Beetroot 9.5
Walnuts, goat's cheese, sherry vinaigrette
- Lobster & Prawn Cocktail 14.5
Rye, Netherend Farm butter
- Herefordshire Beef Carpaccio 12.5
Garlic crisps, truffle mayo, parmesan
- Half Shelled Scallop 7.8ea
Parsnip silk, XO dressing
- Staithe Smokehouse Salmon 13
Salsa verde, pumpernickel

MAINS

- Braised Beef Bourguignon 21
Smoked bacon, creamed potatoes
- XO Korean Chicken Bowl 17
Sticky rice, radish, spring onion, chilli
- 220g Mibrasa Flat Iron 28
Fries
- Coal-Fired Aubergine 17.5
Pomegranate molasses, yoghurt, harissa couscous
- Avocado, Poached Egg on Sourdough 14
Sun-blushed tomato
Add smoked salmon 5 / feta 2.5 / streaky bacon 3
- Hermitage Rd. Cheeseburger 19.5
Smoked bacon, house pickles, crispy onions, fries
- Wild Mushroom Mafaldine Pasta 16
Parsley, confit shallots
- Lobster & King Prawn Risotto 29
Shellfish bisque, lemon, dill

PRIME CUTS

Native Breeds Reared in the Norfolk Countryside

- Sirloin on the Bone 11.5 per 100g
- Prime Rib on the Bone 13.5 per 100g
- T-Bone 13.5 per 100g

*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.*

SAUCES 4

Peppercorn // Chimichurri // Garlic Butter // Béarnaise // Bone Marrow

SIDES

- Braised Peas & Bacon 6
Fries 5.5
Hand Cut Chips 5.5
- Truffle Parmesan Fries, Aioli 6.5
Hot Honey Carrots 6
Grilled Gem Salad 5.5
- Tempura Courgettes, XO Mayo 6
Salt & Pepper Corn Ribs 6
Celeriac & Montgomery Cheddar Gratin 7

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.



BLOODY MARYS & OYSTERS

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

Bloody Mary 11 Vodka, Turner Hardy & Co Tomato Juice Hermitage rd. spice mix, lemon, celery	Maldon Rock Oysters 4.5ea Shallot vinegar or nahm jim	Bloody Shame 7 Turner Hardy & Co Tomato Juice Hermitage rd. spice mix, lemon, celery
--	---	---

BRUNCH

Mushrooms on Toast 15 Sourdough, confit shallots truffle crème fraîche, poached egg	Avocado, Poached Egg on Sourdough 14 Sun-blushed tomato Add smoked salmon 5 / feta 2.5 / streaky bacon 3	Eggs Benedict 16 Smoked streaky bacon, English muffin poached eggs, hollandaise
Buttermilk Fried Chicken 18 Jalapeño French toast, hot honey dressing	Hermitage Rd. Royale 20 Staithe Smokehouse salmon, spinach, hollandaise English muffin, poached eggs	Steak XO 20 Flat iron steak, hash brown, fried eggs, XO sauce

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

Eggs on Toast 5.5 Scrambled / poached / fried	Bacon or Sausage Butty 7 Sesame brioche bun, hash brown	French Toast 7 Maple syrup	Warm Waffle 7 Seasonal berries & vanilla ice cream
---	---	--------------------------------------	--

COFFEE

Supplied by Pact Coffee roasters in London

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

BIRCHALL TEAS

A Birchall family tradition since 1872

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

