

LUNCH



hermitage rd.
BAR AND RESTAURANT

SNACKS

Steak Tartare 4.5ea Beef dripping toast
Jalapeño Cheese Doughnut 2.5ea Tomato relish
Confit Garlic Focaccia 5 Miso & poppy seed butter
Maldon Rock Oysters 4.8ea Shallot vinegar or nahm jim

SMALL PLATES

XO Oyster Mushrooms 11.5
Cauliflower, charred leeks
White Crab
Sourdough Crumpet 12.5
Green apple, chicory
Iberico Ham 10
House truffle crisps
Salt Baked
Heritage Beetroot 11.5
Old Winchester, walnuts, sherry vinegar
Beef Carpaccio 13.5
Black garlic mayo, capers, parmesan
Staithe Smokehouse
Salmon 12.5
Horseradish crème fraiche, dark rye

MAINS

Organic Burrata 15
Heirloom tomato, panzanella salad
Korean Chicken Bowl 15.5
Coconut rice, mango salsa, XO
Smashed Avocado on Sourdough 15.5
Dukkah seeds, sun-blushed tomatoes, poached egg
Add smoked salmon 5 / Feta 2.5 / Streaky bacon 3
Coal-fired Brown Shrimp Flatbread 13.7
Anchovy & lemon butter
Grilled Cotswold Chicken 16
Sweet potato, freekah, labneh salad
Cherry Tomato Gnocchi 15
Fresh ricotta, basil

Whole King Prawns 25
Garlic butter, lemon, caper gremolata
Hermitage rd. Cheeseburger 19.5
Smoked bacon, house pickles, crispy onions, fries
Pork Shoulder Ragù 21
Mafaldine, salsa verde, Old Winchester
Lobster & Crayfish Risotto 28
Lemon, dill
Slow Roasted Aubergine 18.5
Pomegranate molasses, yoghurt, harissa couscous
220g Mibrasa Flat Iron 19.5
Seafood Platter for Two 60
Maldon rock oysters, crevettes, smoked salmon, dressed crab, crayfish cocktail, focaccia

SIDES

Truffled Parmesan Fries & Aioli 6.5
House Salad 6
Tempura Courgettes & XO mayo 7
Braised Green Peas & Pancetta 7
Sautéed Mushroom & Spinach 6
Tomato & Caper Salad 6
Triple Cooked Chips / Fries 5.5
Hot Honey Carrots, Parsley & Lemon 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.

