

# SUNDAY BRUNCH



## BLOODY MARYS & BUBBLES

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

125ml/Btl

### Bloody Mary 9

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

### Classic Cuvee MV 15 / 70

Rosé MV 16 / 78

Blanc de Blancs 2016 16.5 / 85

Mimosa 125ml 10

### Bloody Shame 6

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

## OYSTERS & CAVIAR

### Maldon Rock Oysters

Shallot Vinegar or Nahm Jim \*

one 3.8 \* // three 11 \* // six 20 \* // twelve 38 \*

### 20g Exmoor Royal Beluski Caviar 65

Blinis, crème fraîche, Clarence Court egg \*\*

## BRUNCH

### Fruit Granola Bowl 10

Seasonal fruits, oat granola,  
yoghurt, honey v

### Steak & Eggs 19.5

Herbs, sourdough

### Turkish Eggs 15.5

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

### Hermitage rd Royale 18

Brancaster Staithe Smokehouse salmon, spinach,  
hollandaise, English muffin, poached egg \*\*

### Smoked Haddock Kedgeree 18

Boiled egg, roasted lime \*

### Buttermilk Fried Chicken 18 & Jalapeño French Toast

Hot honey dressing

### Belgian Waffle 11.5

Smoked streaky bacon, maple syrup

### Smashed Avocado on Sourdough 15.5

Toasted Dukkah seeds,

sun blush tomatoes, poached egg v \*\*

Add Smoked salmon 5 / Feta 2.5 / Streaky bacon 3

### Mushrooms on Toast 16

Sourdough, confit shallots,  
truffle crème fraîche, poached egg \*\*

## THE HERMITAGE FULL ENGLISH 18

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

## COFFEE

Supplied by Pact coffee roasters in London

Espresso	3
Americano	3.4
Cortado	3.5
Flat White	3.8
Cappuccino	3.9
Café Latte	3.9
Mocha	4.4
Hot Chocolate	4.2

All coffees available as decaffeinated.

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

## 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

## BIRCHALL TEAS 3.3

Breakfast // Earl Grey // Peppermint Leaves

Green // Red Berry & Flower



\* 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 is not available in December.

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

scan for full  
allergens  
breakdown



# SUNDAY



hermitage rd.  
BAR AND RESTAURANT

## STARTERS

Montgomery Cheddar Doughnuts 7.5  
Red onion marmalade \* v

Tempura King Prawns 11  
Nahm jim, coriander, lime

Half-Shell Scallop 7 ea  
Bacon jam, BBQ leeks, piccata sauce \*

Cromer Crab on Toast 12  
Cherry tomato, remoulade \*\*

Maldon Rock Oysters  
Shallot Vinegar or Nahm Jim \*  
one 3.8 \* // three 11 \*  
six 20 \* // twelve 38 \*

20g Exmoor Royal Beluski Caviar 65  
Blinis, crème fraiche, Clarence Court egg \*\*

Korean Chicken 10  
Gochujang, crispy noodles, chilli,  
spring onions, sesame \*

Beef Carpaccio 12.5  
Black garlic mayo, capers, parmesan \*

Brancaster Staithe 11  
Smokehouse Salmon  
Gribiche sauce, lemon oil \*

Burrata & Roasted Peach 12  
Mint pesto, chipotle \* v

Kimchi Bhajis 7.5  
Coriander yoghurt, lime vo

## MAINS

King Prawns & Frites 20  
Garlic butter, chilli, lemon \*\*

Thai Red Curry 18  
Okra tempura, oyster mushroom, vermicelli noodles \*\* ve

Gochujang & Honey Salmon 23  
Sticky coconut rice, fried Asian greens, yuzu mayo \*

Buttermilk Korean Chicken Burger 17.5  
Gochujang & honey glaze, lettuce, yuzu mayo, frites, sesame brioche bun \*\*

## SUNDAY ROASTS

All our roasts are served with seasonal vegetables, garlic & thyme roast potatoes, Yorkshire pudding & plenty of our signature gravy

28-Day Dry Aged Herefordshire Sirloin of Beef 25  
Horseradish sauce \*\*

Prior's Hall Farm Pork Loin 24.5  
Apple sauce, crackling \*\*

Free Range Norfolk Chicken 24  
Sausage, thyme stuffing \*\*

Sweet Potato & Pecan Nut Roast 17.5  
Vegan jus \*\* vo

Hermitage Tear & Share Shoulder Of Lamb 60  
Mint sauce \* serves 2

## SUNDAY SET MENU

Two courses 32 Three courses 39

### STARTERS

Korean Chicken  
Gochujang, crispy noodles, chilli, spring onions, sesame \*

Kimchi Bhajis  
Coriander yoghurt, lime \*\*

Brancaster Staithe Smokehouse Salmon  
Gribiche sauce, avocado, lemon oil \*

Montgomery Cheddar Doughnuts  
Red onion jam \* v

### SUNDAY ROASTS

Herefordshire Sirloin of Beef

Prior's Hall Farm Pork Loin

Free Range Norfolk Chicken Supreme

Sweet Potato & Pecan Nut Roast

All our roasts are served with seasonal vegetables,  
garlic & thyme roast potatoes, Yorkshire pudding  
& plenty of our signature gravy

### DESSERTS

Any dessert from our dessert menu  
£3 supplement for cheese board

## SIDES

Triple Cooked Chips/Frites 5 \* v

Roasted Seasonal Vegetables 5 \* vo

Truffled Parmesan Fries and Aioli 6.5 \*

Roast Potatoes 5 \*

Garlic & Herb Flatbreads 5 \*\* v

Cauliflower Cheese 5 \* v



\* 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 is not available in December.

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

scan for full  
allergens  
breakdown

