

# Hermitage Rd.



# Hire Packages

# Room @ The Top



## Private Room Hire

Venue hire from - £100 mid week | £150 weekends

Suitable for between 10 - 18 guests

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3 course set menu at £42pp

Assigned private waiter

Projector and sound system available

4 hours exclusive hire

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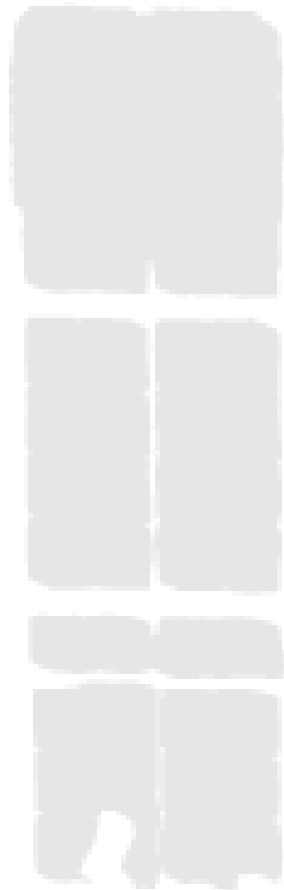
Looking for something less formal?

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We offer a canapé menu, ideal for baby showers, hen parties and birthday celebrations, suitable for up to 25 people standing.

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Pricing may vary during the festive period.



# Area in the Bar



## Bar Reservation Package

£300

Minimum of 25 guests | Maximum of 50 guests

Reserved standing space with drinks on arrival

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Includes

4 bottles of prosecco

30 bottles of beer

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Optional food packages available at an additional cost

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The perfect setting for your corporate socials & milestone moments

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Not available in December.

Please note this is not exclusive hire, the surrounding area will remain open to other guests.

# Wine Bar



## Exclusive Hire

£250 mid week | £450 weekends

Suitable for up to 14 guests

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Magnum of Nyetimber on arrival

Assigned bartender

Optional food packages available at an additional cost

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Looking for something more?

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We offer private wine tastings for up to 10 guests, led by our in-house sommelier, Yana. Enjoy a relaxed yet insightful evening as Yana guides you through a themed tasting, tailored to your group.

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Not available in December.

Please note, there will be limited seating available.



## Party Bites

Please make your canape selection on behalf of the full group, each chosen item will be served to all guests.

Staithe Smokehouse Salmon & Caviar Bruschetta's \*\*

Beetroot & Horseradish Tarts \*\* ve

Truffled Mushrooms Puff Pastries \*\* v

Mediterranean Tortilla & Sweet Chilli \*

Tempura Rock Shrimp & Sweet Chilli Dip

Tempura Courgettes & XO Mayo

Cheese Doughnuts & Fig Jam \* v

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## Packages

Please select one package for the whole party

Option 1 - £10pp 3 Party Bites

Option 2 - £15pp 5 Party Bites

Option 3 - £25pp 7 Party Bites & Petit Fours

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## Add Ons

Korean Chicken (3 pcs) 10

Frites 5.5

Truffled Parmesan Frites & Aioli 6.5

\* 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.



# Party Menu

3 course set menu £42pp

## Starters

- Korean Chicken, Crispy Noodles, Spring Onions, Chilli, Yuzu mayo \*
- Staithe Smoke House Salmon, Horseradish Crème Fraiche & Dark Rye
- Salt Baked Heritage Beetroot, Old Winchester, Walnuts, Sherry Vinegar \* vo
- Ajo Blanco & Focaccia, Toasted Almonds, Grapes \*\* vo
- Montgomery Cheddar Doughnuts, Spiced Fig Relish

## Mains

- Red Thai Curry, Okra Tempura, Oyster Mushroom, Vermicelli Noodles
- Hermitage Rd Cheeseburger, Smoked Bacon, American Cheese, Secret Sauce, Dill Pickle, Onions, Frites \*\*
- Honey & Chilli Glazed Salmon, Sticky Coconut Rice, Yuzu Mayo \*
- Mibrasa Roasted Aubergine, Pomegranate Molasses, Yoghurt, Harissa Cous Cous \*\* vo
- 220g Flat Iron Steak, Served Medium Rare, Frites \*
- Priors Hall Farm Pork Belly Ribs, Chilli & Lime Glaze, Kohlrabi Slaw, Frites \*

### Items below have a supplement charge

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

- Whole King Prawns, Garlic, Chilli & Lemon Butter +6 \*\*
- 255g Ribeye, Richly Marbled Fat, Full Flavour & Succulent +10 \*

## Sides

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|--------------------------------------|----------------------------|------------------------------------------|
| 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 Fries & Aioli 6.5  | House Salad 6              | Tempura Courgettes, XO mayo 6.5          |

## Desserts

- Milk Chocolate Mousse, Amarena Cherries, Dark Chocolate Crumb \*\* v
- Whole Baked Apple, Winter Berry Compote, Cam valley Apple Sorbet \* ve
- Sticky Toffee Pudding, Vanilla Ice Cream, Butterscotch Sauce v
- Hermitage Petit Four Selection \*\* v
- Affogato, Espresso, Vanilla Ice Cream \* v
- Columbian Chocolate Orange Ice Cream \*
- Sherbet Lemon Sorbet \* ve
- Cheese Board, Artisan Crackers, Spiced Fig Jam +6 \*\*

\* 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.

# House Rules

## Card Details

We will need to take cards details in order to confirm your booking. Please do not send any details via email, details should be given via the secure link only.

## Cancellation Policy

We operate with a notice period of 48 hours for cancellations, we will not take any money from the card unless guests are being cancelled within this 48-hour period. We charge £20 per guest for late cancellation.

## Pre Ordering

For all large party events we will ask that you pre-order all food. Please get this back to us via email, no later than 10 days before your reservation, with all dietary requirements clearly noted.

## Pre-order Amendments

Meal choices cannot be changed on arrival and we politely ask that if you wish to make any changes to your booking, this must be done no later than 48 hours before your booking.

We would be honoured to host your special occasion and look forward to welcoming you soon.  
reservations @hermitagerd.co.uk | 01462 433 603