

Wines of the month

Real Rubio, Rioja (White), Spain
175ml £6 Bottle £20

Real Rubio, Rioja (Red), Spain
175ml £6 Bottle £20

From our Josper

Our Josper grill is an indoor charcoal oven, cooking meats and fish at very high temperatures to help retain the moisture and the flavour.

Steaks

35-day dry-aged British beef
8oz fillet £35
8/10oz sirloin £22/£27
8/10oz rib-eye £26/£30

Sauces - Béarnaise, blue cheese butter, peppercorn or BBQ sauce

Add half a lobster with one of our steaks £15

Burger

St. Ermin's Wagyu beef burger £25
Pulled pork and cheese

Poultry

Josper roasted breast & leg of chicken £18
Marinated in St. Ermin's' roof garden herbs

Fish

8oz organic Scottish salmon fillet £18
Native Scottish lobster - half £21 or whole £42
Sauces - Tomato salsa, hollandaise, garlic & parsley butter

Ultimate Grills

£25 for one/ £45 for two

Meat - A variety of butchers' favourite cuts including beef, lamb and pork

Fish - A selection of fresh fish and shellfish
Both served with daily changing accompaniments

Sides and salads £4.00

Smoked garlic mushrooms
Spinach, chilli & garlic
Broccoli & almond butter
Fat chips
New potatoes & herbs

Mash potato with bone marrow,
garlic & herbs
St. Ermin's garden salad
St. Ermin's tomatoes with basil
Baby gem, confit shallots and
hazelnut salad

Prices include VAT. A discretionary 12.5% service charge will be applied to your bill, all of which goes to the team.

If you have any dietary requirements or are concerned about food allergies, e.g nuts, you are invited to ask one of our team members for assistance when selecting menu items

Our kitchen garden

We grow a selection of seasonal vegetables and herbs here at St Ermin's Hotel; these are picked daily to ensure the highest quality and flavour which is brought directly to your plate.

Starters

Lobster mousse £9.50
Poached prawn, puffed cereals & sea herbs

Slow cooked duck egg £10.50
Liquorice & wild mushrooms

Cured monkfish £11.50
Watermelon, cashew nuts & curry spices

Lord of London cheese £8.50
Apple & salsify

Beef carpaccio £9.50
Basil dressing, smoked almonds, Parmesan Reggiano

Jerusalem artichoke soup £9
Wild mushrooms & winter truffles

Mains

Red mullet £22
Squash, clams, chilli & samphire

British rose veal loin £22
Heritage carrots, Taleggio & lemon thyme tortellini

Portobello mushrooms £16
Soy braised turnips, lemongrass & potato purée

John Dory £24
Jerusalem artichoke, cockles, black pudding & lemon verbena

Caramelised onion tart £17
Goat's cheese, beetroot & 10 year old balsamic vinegar

Roast duck breast £20
Grapes, vermouth, chestnuts & potato gnocchi

Roast suckling pig £19
Leeks, pickled artichokes & red wine poached pear

Desserts £8.50

Beetroot textures
Apple sorbet & Pedro Ximenez caramel

Iced maple syrup mousse
Cream cheese, walnut and poached pear

Artichoke parfait
Sweet pickled quince & macadamia nuts

Coffee semifreddo
Hazelnuts & white chocolate ice cream

Vanilla cheesecake
Yorkshire forced rhubarb and basil granita

Gin jelly
Mandarin foam, citrus segments & lime sorbet

Cheeseboard £10/£15 to share

Selection of British & Continental cheeses
Chutney, apple and rye crispbreads

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