

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

Scallops £9.50
Saffron & yuzu dressing, avocado purée

Pumpkin soup £7
Baby onions, chestnut & almond sponge

Burrata £7.50
Currants & mulled wine shortbread

Beef carpaccio £9.50
Pickled & smoked mushrooms and tarragon

Charred mackerel £8
Beetroot, horseradish & goats' cheese

Game terrine £9
Apple chutney, macadamia & herbs

Mains

Sea bass £23
Broccoli, seaweed, red prawns and green curry

Rabbit £21
Poached in milk, braised leg pie, wild mushroom & truffle

Venison £25
Parsnips, red chard & spiced herb cream

Octopus £21
Potato & bergamot cream, purple potato & black olive

Onion squash ravioli £17
Amaretto sauce, sage & aged Parmesan

Baked aubergine £16
Sweet & sour raisins, chickpeas & coriander

Slow cooked suckling pig £19
White onion & apple

Desserts £8

Banana artic roll
Peanut butter parfait, chocolate sponge,
banana ice cream, rosemary popcorn

Parsnip, pear & truffle
Parsnip parfait in parsnip ash, honey sponge, truffle
cream, caramelised pear

Rocket, pine & grape
Rocket & grape salad, pine sponge, verjus sorbet

Pineapple mousse
Pistachio sponge, compressed pineapple, caramel ice cream

Dark chocolate, caramel & crème fraîche
Dark chocolate marquise, cardamom, ginger & crème fraîche sorbet

Espresso martini
Chocolate mousse, coffee parfait & vodka

Cheeseboard £10/£15 to share

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

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