

## Wines of the month

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

Spitting spider "Unoaked" Chardonnay, 2016,  
South Australia  
175ml £7 Bottle £25

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

Tibero Montepuciano D'abruzzo, 2014,  
Cugnoli, Italy  
175ml £7 Bottle £30

## 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.

### LOVE FOOD GIVE FOOD

During September & October we are proud to support Action Against Hunger's Love Food Give Food campaign by donating £1 from our Josper steaks to help the charity's work in trying to end child hunger.

## Steaks

35-day dry-aged British beef

8oz fillet £36

8/10oz sirloin £23/£28

8/10oz rib-eye £27/£31

T-Bone steak for two £66

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

Add half a lobster with one of our steaks £15

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

Grilled poussin £18  
Marinated in St. Ermin's' roof garden herbs

Slow cooked suckling pig £26  
Shallots and anchovy

## 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

## Sides and salads £4.50

Smoked garlic mushrooms

Spinach, chilli & garlic

Buttered French beans

Fat chips

New potatoes & herbs

Buttered mashed potato

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

Burrata cheese £8  
Peach, pomegranate & pistachio

18 month cured ham £10  
Cantalope melon & radishes

Beef tartare £11  
Summer truffles, quail egg yolk, capers and goats' curd

Swordfish carpaccio £11  
Watermelon, lemon gel and almonds

Borlotti bean soup £8  
Crispy herb sponge and cherry tomato purée

Josper grill squid £9  
Avocado and smoked chilli jam

Warm vegetables from our garden £9  
English brie infused with flowers from the garden

## Mains

Sea bass £25  
Courgette, seaweed, red prawns and green curry

John Dory £28  
Confit potato, pickled mushrooms, wild asparagus and tomato

Lamb cannon & shoulder £23  
Baby onions, roasted peppers, basil, garlic & lamb jus

Loin of rose veal £28  
Spiced broad bean puree, sautéed girolle mushrooms and our tomatoes

Baby vegetables £19  
Lentils, pesto and celeriac

Pea & Broad bean risotto £16  
Buffalo mozzarella foam  
Add grilled tiger prawns for £5

## Desserts £8.50

Yuzu cheesecake  
Chocolate sphere and limoncello sorbet

Apple  
Crumble & mousse and brown bread ice cream

Pear & chocolate mousse  
Vanilla cream and poached pear

Ricotta with citrus elements  
Grapefruit segments, blood orange gel and mandarin sorbet

## Cocktail desserts £9.50

Strawberry mojito  
Lime and rum parfait, mint granita

Aperol spritz  
Aperol jelly, orange and Prosecco

## Cheeseboard £10/£15 to share

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

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