

The Hermitage

French Restaurant & Coffee House

Starters or Snacks

Skate Knobs (Our award-winning dish with rocket and coriander.)	£5.95
Coquilles Hermitage (Local scallops poached in white wine, fines herbes, on a bed of rocket and coriander.)	£6.95
Moules Marinières (a bowl of our beautiful mussels cooked in white wine, garlic, black pepper, parsley, and our special sauce.)	£5.95
Champignons Crozé (Our version of garlic mushrooms – with garlic, herbs, white wine. Etc.)	£4.95
Artichoke (when in season) (Fresh artichoke with a special tangy sauce.)	£5.95
Escargots de Bourgogne Hermitage (6 Cultivated snails with butter garlic, shallots, and fresh herbs, etc.,thank God for the garden!.)	£5.95
Saumon Fumé (Locally smoked salmon with prawns on a bed of rocket and coriander, and a special cocktail sauce.)	£5.95

Remember that we cook each dish freshly for you.

- **Gratuities at our client's discretion.**

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Poissons – Fish

Espadon Hermitage (Fresh swordfish with a fines herbes sauce.)	£12.95
Thon Hermitage (Fresh tuna cooked in white wine with a Provençale sauce.)	£12.95
Saumon Hermitage (Fresh salmon cooked in butter and white wine and dill, and finished off with a smidgen of cream.)	£12.95
Langoustines Hermitage (Fresh langoustines cooked in butter, with onions, tomatoes, garlic, white wine, herbs, and a tad of fresh cream. You will need to use your hands for this dish!)	£13.95
Buzzare Hermitage (Langoustines, mussels, garlic, tomatoes, small potatoes, paprika, Provençal herbs, and finished off with fresh cream.)	£14.95
Raie au beurre capres (Fresh skate cooked in a court bouillion and finished off with a butter and caper sauce.)	£14.95

- All main course dishes are served with vegetables or green salad.
- Remember that good, fresh cooking takes time – as we cook each dish to order.

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Viandes – Meats

Filet au Poivre Hermitage **£15.95**
(Fresh fillet of beef cooked in olive oil with black pepper, and finished off with a hot sweet, brandy sauce.)

Suprême de Canard Hermitage **£13.95**
(Breast of Barbary duck, cooked in olive oil, with white wine, finished off with a cassis sauce.)

Suprême de Poulet Mandarin **£11.95**
(Breast of fresh chicken cooked in olive oil white wine, herbs, black pepper, and finished off with a cointreau sauce.)

Agneau Hermitage **£12.95**
(A fresh piece of English lamb cooked slightly rare, with a special sauce.)

Suprême de Pintade Hermitage **£13.95**
(Breast of guinea fowl with a lovely sherry sauce.)

All main courses served with vegetables of the day or a green salad .

Please reserve your table in the evenings to avoid disappointment

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