
MENU



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STARTERS

Marinated olives and bread (V)	4.50
Baked camembert and toasted bloomer , with spiced tomato chutney (V)	6.50
Salt & Szechuan Squid , coated in Tempura batter and served with paprika & garlic mayonnaise	6.95
Frittata of Sun Blushed Tomato , onion and potato served with salad	5.95
Shredded Duck Spring Roll , served with a sweet chilli sauce	6.50
Soused Herring fillet , served with toasted cider bread & pickled vegetables salad	6.95
Chargrilled Halloumi , served with roast provençale vegetables & polenta cake	S 6.95 L 11.50

SHARING PLATTERS

Charcuterie platter with a selection of cured meat, pork rillettes, duck spring roll, cornichons and bread	15.50
Seafood platter with whitebait, smoked salmon, pickled cockles, smoked mackerel and potato paté and served with mussel mayonnaise and toasted bloomer	15.50
Vegetarian platter with antipasti, puy lentils scotch egg, houmous, Glamorgan sausage and bread (V)	13.95

MAIN COURSES

Sauteed Calves Liver and Crispy bacon bacon served with spring onion champ potato and red wine jus	15.50
Homemade Beef Burger (minced & diced rump) served in a toasted brioche bun with hand cut chips and coleslaw	10.95
Add crispy bacon or Welsh rarebit for	0.75 ea
Ale Battered Cod and Chips served with a side of crushed minted peas	12.00
Breaded Crab & Crayfish Fishcakes , served with creamed French style peas	12.95
Tartiflette with creamy spinach, sunblushed tomato and field mushroom, layered with thin potatoes and glazed with Reblochon cheese (V)	11.50
8oz aged Scotch Ribeye Steak served with a grilled tomato, field mushroom, hand cut chips and a peppercorn sauce	22.50
Smoked Haddock Kedgerree with egg, peas, mushrooms and curried rice	12.95

SAUSAGES

Our sausage meals are all served with creamy mashed potato, caramelised onions and gravy

O'Hagan's exclusive Sussex Brewery sausages flavoured with Young's bitter	10.50
Glamorgan sausage flavoured with cheese and leeks (V)	9.95
<i>For additional choice, take a look at the blackboard for our current selection of O'Hagan's sausages</i>	
Sausage meal	10.50
Premium sausage meal	12.00
A platter of sausages to share (serves 2)	22.00
Your selection of 6 sausages from the special's board served with creamy mashed potato, caramelised onions, gravy and a side of either: Homemade baked beans in a garlic and thyme sauce, or market vegetables 50p supplement per premium sausage	

SIDE DISHES

Market Vegetables • Homemade Baked Beans in a Garlic and Thyme Sauce • Peas • Mixed Salad • Hand Cut Chips • Ale Battered Onion Rings • Bread • New Potatoes	2.75
Please take a look at the blackboards for addition to the menu. If you have any allergies or dietary requirements please talk to our waiting staff.	

LITTLE GUESTS

Homemade, minced and diced rump beef burger served in a toasted brioche bun with hand cut chips and coleslaw	6.95
Add crispy bacon or cheddar	0.75 ea
Ale battered cod and chips served with a side of garden peas	7.50
Homemade macaroni cheese (V) 6.50	
Tartiflette with creamy spinach, sunblushed tomato and field mushroom, layered with thin potatoes and glazed with Reblochon cheese (V)	7.40
Traditional Pork Sausage served with creamy mashed potato and baked beans	7.50
Homemade Glamorgan sausage flavoured with cheese and leeks served with creamy mashed potato and baked beans (V)	6.95
Sunday's Roast Dinner	7.50

10% service charge applies for tables of 8 people and over

(v) Suitable for vegetarians. Fish dishes may contain small bones. If you require further information on ingredients which may cause allergy or intolerance, please speak to your server before you order your meal. If you do have a food allergy, it will be helpful to us if you could inform staff so we can ensure that the dish you select is not at risk of cross contamination by other foods during its preparation and service.