
MENU



36 Main Road, Hermitage-Emsworth, West Sussex, PO10 8AU

T: 01243 371533 • E: info@sussexbrewery.co.uk

www.sussexbrewery.co.uk

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STARTERS

Marinated Olives, & bread (V)	4.50
Baked Camembert & Toasted Bloomer, with spiced tomato chutney (V)	6.50
Bucket of Whitebait, served with tartare sauce	5.95
Warm Caramelised Shallot Tart Tatin, topped with goat's cheese	6.25
Game Terrine, wrapped in pancetta, served with Cumberland sauce & toasted bloomer	6.50
Smoked Trout Fishcake, served with wilted spinach & a poached hen egg	6.25
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, game terrine, breaded chicken wings, pickles & bread	15.95
Seafood Platter, with whitebait, smoked salmon, pickled cockles, smoked mackerel & potato paté & served with mussel mayonnaise & bread	15.95
Vegetarian Platter, with antipasti, puy lentils scotch egg, houmous, Glamorgan sausage & bread (V)	13.95

MAIN COURSES

Sauteed Calves Liver & Crispy Bacon, served with bubble & squeak & red wine jus	15.50
Homemade Beef Burger, (minced & diced rump) served in a toasted brioche bun with hand cut chips	11.50
add crispy bacon or Welsh Rarebit	0.75 ea
Ale Battered Cod & Chips, served with a side of crushed minted peas	12.00
Traditional Fishpie, with a selection of poached fish & shellfish	13.95
Tartiflette, (vegetarian style) with creamy spinach, sunblushed tomato & field mushroom, layered with thin potatoes & glazed with Reblochon cheese (V)	11.50
8oz aged Scotch Ribeye Steak, served with a grilled tomato, field mushroom, hand cut chips & a peppercorn sauce	22.50
Steak & Ox Kidney Steamed Suet Pudding, served with honey roasted vegetables	14.20
Smoked Haddock Kedgerie, with egg, peas, mushrooms & curried rice	12.95

SAUSAGES

Our sausage meals are all served with creamy mash potato, caramelised onions & gravy

O'Hagan's Exclusive Sussex Brewery Sausages, flavoured with Young's bitter	10.95
Glamorgan, sausage flavoured with cheese & leeks (V)	9.95
<i>For additional choice of sausages, take a look at the blackboard with our O'Hagan's sausage selection</i>	
Sausage meal	10.95
Premium sausage meal (*)	12.45
A Platter of Sausages to Share (serves 2)	22.90
Your chosen selection of 6 sausages from the special's board served with creamy mash potato, caramelised onions, gravy & a side of either: Homemade baked beans in a garlic & thyme sauce, or market vegetables 50p supplement per premium sausage (*)	

SIDE DISHES

Market Vegetables • Homemade Baked Beans in a Garlic & Thyme Sauce • Peas • Mixed Salad • Hand Cut Chips • Ale Battered Onion Rings • Basket of Bread	2.75
Please take a look at the Specials Board for additional choice of dishes If you have any allergies or dietary requirements please talk to our waiting staff.	

LITTLE GUESTS

Homemade Minced & Diced Rump Beef Burger served in a toasted brioche bun with hand cut chips	6.95
Add crispy bacon or cheddar	0.75 ea
Ale Battered Cod & Chips, served with a side of garden peas	7.50
Homemade Macaroni Cheese (V)	6.50
Tartiflette, (vegetarian style) with creamy spinach, sunblushed tomato & field mushroom, layered with thin potatoes & glazed with Reblochon cheese (V)	7.40
Traditional Pork Sausage, served with creamy mash potato & baked beans	7.50
Homemade Glamorgan Sausage, flavoured with cheese & leeks served with creamy mashed potato & baked beans (V)	6.95
Roast dinner (served on Sundays only)	7.50

10% service charge applies for tables of 8 people & 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.