
MENU



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STARTERS

Marinated olives , bread (v)	4.95
Baked Camembert and toasted bloomer , spiced tomato chutney (v)	7.50
Bucket of whitebait , tartare sauce	6.25
Shredded duck spring roll , served with kohlrabi and carrot salad with a sweet chilli sauce	7.50
Salt and pepper battered baby squid , served with a Greek salad and paprika mayonnaise	6.95
Chorizo scotch egg , served with a pea purée and a garnish of salad	6.95
Chargrilled halloumi , served with roast provençale vegetables and polenta cake	small 7.25 large 11.95

SHARING PLATTERS

Charcuterie platter , a selection of cured meats, duck spring roll, breaded chicken wings, pickles and bread	19.95
Seafood platter , whitebait, smoked salmon, pickled cockles, smoked mackerel and potato paté, mussel mayonnaise and bread	19.95
Vegetarian platter , antipasti, puy lentils Scotch egg, hummus, Glamorgan sausage, marinated feta and bread (v)	15.95

MAIN COURSES

Sauté calves liver and crispy bacon , served with wholegrain mash, onions, bacon and red wine jus	17.00
Homemade beef burger , (minced and diced rump) served in a toasted brioche bun with hand cut chips Add crispy bacon and/or welsh rarebit 0.95 each	12.00
Macaroni and cheese , with sun blush tomatoes and topped with a herb and goats cheese crust (v)	11.95
Puy lentils burger topped with field mushroom and grilled manchego, served in a toasted brioche bun with sweet potato fries (v)	12.95
Ale battered hake and chips , served with a side of crushed minted peas	13.50
Salmon and crayfish fish cakes , served with French style peas	12.95
8oz aged Scotch rib eye steak , served with a grilled tomato, field mushroom hand cut chips and a peppercorn sauce	22.95
Smoked haddock kedgerree , with egg, peas, mushrooms and curried rice	13.25
Pie of the day , served with mash potato and homemade gravy	11.95

SAUSAGES

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

O'Hagan's exclusive Sussex Brewery sausages , flavoured with Young's bitter	11.95
Glamorgan , vegetarian sausage flavoured with cheese and leeks (v) For additional choice of sausages, take a look at the blackboard for our O'Hagan's sausage selection	10.95
Sausage meal	11.95
Premium sausage meal (*)	13.45
Platter of sausages to share (serves 2)	23.95

Your chosen selection of 6 sausages from the blackboard served with creamy mash potato, caramelised onions, gravy and a side of either:

Homemade baked beans (cooked in garlic and thyme) or market vegetables

50p supplement per premium sausage (*)

SIDE DISHES

Market vegetables • homemade baked beans (cooked in garlic and thyme) • peas • mixed salad • hand cut chips • ale battered onion rings • basket of bread • buttered new potatoes • sweet potato fries	each 2.95
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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 and diced rump beef burger , in a toasted brioche bun with hand cut chips	6.95
ADD crispy bacon or cheddar	each 0.95
Ale battered hake and chips , garden peas	7.50
Homemade macaroni cheese (v)	6.50
Traditional pork sausage , creamy mash potato and baked beans	7.50
Homemade Glamorgan sausage , flavoured with cheese and leeks, creamy mashed potato and baked beans (v)	6.95
Roast dinner (served on Sundays only)	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.