



STARTERS

Burrata
with winter minestrone & radicchio - £11

Parsnip soup
curry oil & parsnip crisps - £9

Tartare of beef
horseradish crème fraîche, baby mushrooms
& garden herbs - £13

Hare, pork & foie gras terrine
pickled vegetables & cardoon foam - £14

Josper grilled octopus
roast garlic mayonnaise, anchovy crumb & lovage - £15

Red prawns
parsley emulsion, celery & capers - £14

THE GARDEN

As many items as we can grow, go in to make our salads
- lettuces, tomatoes, radishes, spring onions, chillies
and herbs all grow well on our rooftop garden.

Caesar salad
with baby gem lettuce, anchovies, soft-boiled egg
and crisp bread - £9 / £15

St. Ermin's garden salad
with lettuces grown in our greenhouse - £8 / £13

Add Josper grilled chicken breast or tiger prawns
to any salad for £7

We take the choicest cuts, the freshest fish and grill them
to perfection on the Josper. This method of cooking retains
moisture, preserves tenderness, so resulting in extra tasty food.

BEEF

All our beef is Aberdeen Angus, sourced from farms in the Highlands of
Scotland. The large cuts are all dry-aged for 35 days in Himalayan salt-walled
aging rooms to develop their flavour and give an unrivalled depth of taste.

8oz Sirloin steak – £35

10oz Rib-Eye steak – £42

8oz Fillet steak – £47

20oz T-bone Steak – £49

St. Ermin's 6oz Wagyu burger with pulled pork,
BBQ sauce & cheese – £25

OTHER MEATS FROM THE FARM

Organic Welsh salt marsh lamb cutlets, served pink – £32
for three cutlets

Whole grilled poussin cooked with garlic & herbs – £18

Mixed grill – a selection of the finest cuts we have available – £25 for
one or £45 for two

FROM THE SEA

8oz Scottish Loch Duart salmon fillet – £22

14oz Cornish whole lemon sole – £25

King tiger prawns – three £30 or five £45

Mixed fish grill – with the freshest fish we have that day –
£25 for one or £45 for two

TOPPINGS

Seasonal onions caramelised
with St. Ermin's honey - £4.95

Josper smoked mushrooms
with fried duck egg - £5

Foie gras - £9

Bone marrow, parsley breadcrumbs - £4

King tiger prawn - £10

SAUCES - £3 each

Our rooftop garden herbs are the star
ingredients in our collection of homemade
steak sauces.

St. Ermin's steak sauce

Peppercorn

Béarnaise

Hollandaise

Garlic butter

PLATES

Poached halibut
squid ink crackers, broccoli, mint & almonds - £33

Organic Sika venison loin
salsify, baby mushrooms & Roscoff onions - £29

Lobster raviolo
poached lobster, bisque & monk's beard - £30

Saffron risotto,
wild mushrooms & Parmesan foam - £22

Roasted heritage beetroots & onions,
potato cream & kale - £17

ON THE SIDE

£4.95 each

Green beans, pickled
shallots & winter leaves

Mash potato with
bone marrow &
beef sauce

Creamed spinach

Josper grilled portobello
mushrooms with
garlic & parsley

Buttered new
potatoes
& garden herbs

Watercress & pecorino

Hand-cut fat cut chips
or French fries

Mixed leaf, shaved fennel
& garden herb salad

add
Parmesan Reggiano 50p
White truffle oil 50p

Winter leaves, fennel
& orange

Dressings:

Lemon, honey & mustard - Buttermilk & honey - Balsamic