

The Terrace

AT ST. ERMIN'S

LOUIS POMMERY ENGLAND

We are proud to collaborate with Louis Pommery, showcasing English Sparkling Wines crafted with a commitment to sustainable practices from Hampshire's chalk-rich terroir. Crisp, elegant, and distinctly seasonal, these wines shine when sipped alone or paired with our sushi menu, while our signature sparkling cocktails reinterpret them with a light, summery finesse.

SPARKLING WINE & CHAMPAGNE

LOUIS POMMERY ENGLAND BRUT NON-VINTAGE

125ml £14.50 £85.00

LOUIS POMMERY ENGLAND ROSÉ NON-VINTAGE

125ml £20.00 £110.00

POMMERY BRUT ROYAL NON-VINTAGE, FRANCE

125ml £16.50 £95.00

POMMERY ROSÉ NON-VINTAGE, FRANCE

125ml £22.00 £130.00

SPARKLING COCKTAILS £16

BASIL & FRAMBOIS
Limoncello, Grand Marnier,
raspberry, Louis Pommery England Brut

ST. ERMIN'S 75
St. Ermin's Gin, lemon,
Louis Pommery England Brut

PIMM'S ELDERFLOWER
Pimm's, St. Germain, lime, elderflower,
lemonade, Louis Pommery England Brut



LOUIS POMMERY
England

WINES

WHITE

	125ml	175ml	750ml
Vinho Verde, Barette, Minho, Portugal	£9.00	£13.50	£45.00
Two Rivers, Sauvignon Blanc, NZ	£11.00	£14.00	£60.00
Hepington Pinot Gris, Kent, UK	£13.00	£15.00	£65.00

ROSE

Whispering Angel, France	£11.50	£15.50	£65.00
MIP, Côtes de Provence, France	£9.50	£12.50	£55.00

RED

2024 Gamay, Vigneron Ardechois	£9.00	£13.50	£45.00
Les Classiques, Ardeche, Organic			
Pinot Noir Roaring Meg, NZ	£14.00	£18.00	£70.00
Banshee Cabernet Sauvignon, California, USA	£16.00	£20.00	£80.00

BOTTLED BEER

Peroni	£7.00
Meantime Pale Ale 330ml	£7.00
Corona 330ml	£7.00
Peroni 0.0%	£5.25

COCKTAILS £16

STRAWBERRY GARDEN

St. Ermin's Gin, honey, strawberry, lemon, apple

ST. ERMIN'S MULE

Vodka, lime, ginger liqueur

ISLAND OF RUM

White rum, lime, pineapple, orange, coconut

ST. ERMIN'S SMASH

St. Ermin's Gin, lime, cucumber, basil, soda

JUNGLE BIRD

St. Ermin's Rum, Campari, lime, pineapple

ZERO-PROOF £11

RUBY SPRITZ

Rebels 0.0% Dolce spritz,
Nino Ruby sparkling tea

BOTANICAL SPRITZ

Rebel 0.0% Botanical Dry,
Nino Lily sparkling tea

ROSSO SPRITZ

Rebel 0.0% Rosso,
Jorg Geider

SPIRITS & MIXERS

Please ask for our selection
of spirits and mixers.

ST. ERMIN'S SPIRITS

Why not try our small-batch spirits,
crafted with botanicals and honey
from our rooftop gardens?

Choose between our smooth London
Dry Gin and rich, oak-aged Spiced
Rum for a true taste of St. Ermin's.

Prices include VAT. A discretionary 12.5% service charge will be applied to your bill, all of which goes to the team.

If you have any dietary requirements or are concerned about food allergies, you are invited to ask one of our team members for assistance when selecting menu items

VE- Vegan V-Vegetarian

SUSHI ON THE TERRACE

Our freshly rolled sushi bar returns for summer, best enjoyed with Louis Pommery English Sparkling Wines. Crisp, vibrant, and perfect for sunny days. Available from 12pm-7.30pm

SNACKS

EDAMAME BEANS £5
Sea salt

NIGIRI

Slices of raw or cooked fish on top of sushi rice. 2 pieces per portion. Classic & Aburi (blowtorch) style.

AKAMI (RED TUNA) £8

SAKE (SALMON) £7

HAMACHI (YELLOWTAIL) £8

URAMAKI

Sushi rolls with filling and nori seaweed, wrapped in sushi rice. 8 pieces per roll.

SPICY TUNA ROLL £14

Chopped fresh tuna, soy, mayo, sesame, spicy sriracha with shichimi threads

ST. ERMIN'S SALMON £14

Avocado, mayonnaise & sesame seeds

YELLOWTAIL £16

Asparagus, jalapeño, yuzu kosho mayonnaise & red tobiko

ST. ERMIN'S VEGAN CLASSIC £12

Sundried tomato, avocado, cucumber, vegan feta and carrot roll, sundried tomato mayo & pickled shimeji mushroom **VE**

BEEF URAMAKI £14

Teriyaki beef striploin, green asparagus, crispy shallots & truffle aioli

FOR THE TABLE

KALAMATA OLIVES £5

Aleppo chilli, orange & garlic **VE**

ARTICHOKE WITH FETA DIP £5

crostini **VE**

WARM POTATO & ROSEMARY BREAD £6

butter **V**

CREEDY CARVER CONFIT DUCK CROQUETTES £12

plum & star anise ketchup

SCOTTISH COD CHEEKS FRITTI £12

saffron aioli, pickled samphire

CHEESE DOUGHNUTS £10

Lincolnshire Poacher, Old Winchester and black truffle

SALADS & SHARERS

BIG HEALTHY £15

Rocket, baby spinach, frisee, shaved carrot, pickled onion, toasted almonds, orange segment, toasted sunflower seeds, carrot ginger dressing **VE**

Add chicken £6, add salmon £10

ST. ERMIN'S CAESAR £14

gem lettuce, white anchovies and extra mature cheese **V**

Add chicken £6, add salmon £10

ARTISAN BRITISH CHEESE £16

chutney, grapes with crackers and toasted bread **V**

"COBBLE LANE" BRITISH CHARCUTERIE £16

chutney and toasted bread

SMALL PLATES

ST. ERMIN'S SPICED RUM CURED SALMON £16

treacle glazed salmon and crayfish terrine, green goddess dressing, caviar

SEARED TUNA NICOISE £18

baby potatoes, heritage tomato, cherry marinated pickled onion, white anchovy, kalamata olive with quail's egg

BURRATA £14

tomatoes, radish, pistachio & pea pesto, tomato tapioca cracker **V**

TEXTURE OF LEEKS £12

leek with blue cheese panna cotta, balsamic glazed roasted leeks, pine seeds and rhubarb ponzu **VE**

Sushi available from 12pm-7.30pm
Other food options available from 12pm-9.30pm

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