



hermitage rd.
SUNDAY

SMALL

nocellara olives (gf, pb)	4
bao bun, xo mayo, pickled cucumber & toasted sesame seeds – <i>choose sweet chilli pork belly or bang bang jack fruit (v)</i>	4 ea
jalapeno cornbread, chipotle & lime butter (v)	4.5
roasted beets, farmhouse honey, ricotta, sherry vinaigrette (gf, v)	5.5
buttermilk chicken wings, habanero hot sauce & red pepper cream	6.5
pink peppercorn crispy squid, roasted garlic aioli	6.5
grilled satay king prawns, kimchi & radish slaw (gf)	6.5

OYSTERS

brancaster rock oysters natural with shallot vinegar (gf) or tempura & sweet chilli	3ea
paired with nyetimber classic cuvee nv, west sussex, 125ml	13.5

(pb) plant based (gf) gluten free (v) vegetarian
please let your server know if you have any allergies or dietary requirements.
a full allergen menu is available on request.
all dishes are made fresh in house & we cannot guarantee the absence of allergens in our dishes, due to being produced in a kitchen that contains allergens

SET MENU

1 course 17
2 course 22
3 course 27

SMALL

soup of the day, sourdough & salted butter
grilled satay king prawns, kimchi & radish slaw (gf)
roasted beets, farmhouse honey, ricotta, sherry vinaigrette (gf, v)
buttermilk chicken wings, habanero hot sauce & red pepper cream

ROASTS

butternut & cranberry nut roast
wild mushroom gravy (pb)
thyme roasted free range norfolk chicken supreme
free range dingley dell pork loin, cracking & apple sauce
28 day aged grass fed sirloin of hereford beef +2
all roasts served with rosemary & garlic roast potatoes, seasonal vegetables, yorkshire pudding & gravy. (remove yorkshire pudding for a gluten free roast.)

DESSERTS

lemon & lime posset, pistachio granola (v)
nutella & rice krispie rocky road chocolate brownie, marshmallow, honeycomb, cookies & cream ice cream
vegan new york baked coconut & vanilla cheesecake, papaya & passion fruit salsa (v, pb)
sticky toffee pudding, butterscotch, caramelised pecans, cornish vanilla ice cream (v)

SIGNATURES

katsu tofu burger, vegan bap, curried cashew & black onion seed mayo, romaine lettuce (pb)	9.5
staithe smokehouse hot-smoked salmon, romaine lettuce, caesar dressing, herb crumbs (gf)	13
leek, mushroom & squash gnocchi, pumpkin seed & rocket pesto (v)	13.5
king prawn & clam linguini, san marzano tomato, garlic, chilli, parsley, lemon	18
lemongrass, ginger & coriander seabass, red coconut cream, kaffir lime rice (gf)	18.5

SIDES

rosemary & garlic roast potatoes (gf, pb)	1 p/p
jonny cubic's farm wild leaf salad (gf, pb)	3
honey & thyme roast parsnips (gf, pb)	3.5
romaine lettuce, bacon crumbs, chive salad cream (gf)	3.8
butternut squash, kale & spinach (gf, pb)	4
truffle & parmesan fries (gf)	4.5
cauliflower cheese - for 2 to share	5



EAT BETTER ETHOS

All our menus are designed around sustainable British produce, celebrating local suppliers & seasonality. We believe in eating better.

Better for our environment: sourcing as much as possible from local & sustainable producers, so we access fresh produce with a smaller carbon footprint.

Better for our communities: we are proud to be part of the vibrant Hitchin community; supporting local charities, forging lasting relationships with local suppliers & colleges.

Better for us: creating nourishing dishes that pack a punch on taste & never cut corners on quality.



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We are part of the Sustainable Restaurant Association with a three star rating & pride ourselves on sourcing responsibly & locally using seasonal & British produce where possible. Visit www.thesra.org for more information.

SUPPORTING INDEPENDENT PRODUCERS

These are just a handful of the food & drink heroes who share our commitment to quality & sustainability.

Honey – The Farmhouse at Redcoats / Hertfordshire

Pork belly ribs – Priors Hall Farm / Essex

Burtons butchers – Saffron Waldon / Essex

Lamb - Woodview Farm / Bedfordshire

Mrs Middleton's cold pressed rapeseed oil – Barton Hill Farm / Bedfordshire

Oysters – Brancaster Staithe / Norfolk

Smoked salmon – Brancaster Staithe Smokehouse / Norfolk

Cromer crabs – CA Seafoods / Norfolk

Jonny Cubic wild salad leaves – New Farm Barn / Norfolk

Leaves – Nurtured in Norfolk / Norfolk

Havensfield free range eggs - Birch Farm / Suffolk

Pork - Dingley Dell Farm / Suffolk

Dairy – Marybelle Dairy / Suffolk

English sparkling wine – Nyetimber / Sussex

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