



hermitage rd.
PARTY

SMALL

nocellara olives (pb, gf)	4
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
edamame, kale, quinoa & blueberry superfood salad, walnuts & golden raisins (pb, gf)	6.5
grilled satay king prawns, kimchi & radish slaw (gf)	6.5

SIDES

jonny cubic's farm wild leaf salad (gf, pb)	3
chipotle & lime roast butternut squash (gf, pb)	3.5
skin on fries (gf, pb, v)	3.8
kale, edamame, pomegranate & pine nut salad (gf, pb)	3.8
romaine lettuce, bacon crumbs, chive salad cream (gf)	3.8
chargrilled broccoli, xo mayo, toasted sesame (gf)	3.8
truffle & parmesan fries (gf)	4.5
sweet potato fries, maple syrup & pecan salt (gf, pb)	4.8

SIGNATURES

grass fed british steak burger, brioche bun, burger sauce, lettuce & pickle	9
crispy buttermilk chicken sandwich, xo mayo, jalapeno slaw	9.5
katsu tofu burger, vegan bap, curried cashew & black onion seed mayo, romaine lettuce (pb)	9.5
leek, mushroom & squash gnocchi, pumpkin seed & rocket pesto (v)	13.5
sticky sweet chilli, lime & ginger glazed pork belly ribs (gf)	14.5/19
durban lamb shank curry, jasmine rice, mrs balls chutney, tomato & mint salsa, natural yoghurt (gf)	18.5
lemongrass, ginger & coriander seabass, red coconut cream, kaffir lime rice (gf)	18.5
28 day aged grass fed british sirloin steak, (gf)	22
add peppercorn sauce	2.3

additions

applewood smoked bacon	1.2 /
haystack fried onions	1.5
skin on fries	3.2 /
halloumi	3.3

(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
for all tables of 10+ a discretionary service charge of 10% will be added to your bill

minimum of 2 courses
friday & saturday

DESSERTS

lemon & lime posset, farmhouse honey & nut granola (v)	6
nutella & rice krispie rocky road chocolate brownie, marshmallow, honeycomb, cookies & cream ice cream	6.5
vegan new york baked coconut & vanilla cheesecake, papaya & passion fruit salsa (v, pb)	7
sticky toffee pudding, butterscotch, caramelised pecans, cornish vanilla ice cream (v)	7
cornish ice cream raspberry & white chocolate, cream & vanilla, triple chocolate	6 for 1 scoop of each

SHARING COCKTAILS

take the party up a notch & share one of these...

porn star martini xl... vanilla vodka, passionfruit liqueur, passion fruit purée, pineapple juice, sugar & a shot of prosecco	£50
espresso martini xl... vanilla vodka, khalua, sugar & espresso	£30

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 foot print.

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

Burtens 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

Liberty Coffee Co – London

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