

LUNCH



hermitage rd.
BAR AND RESTAURANT

SNACKS

Pecorino Doughnuts 7
Trufflenaise ** v 230kcal

Bazlama Flatbreads 7.5
Rose harissa hummus ve 470kcal

Crispy Calamari 8.5
Shichimi, yuzu mayo 480kcal

STARTERS

Oysters, Shallot Vinegar or Vietnamese Dressing *
one 3.6 33kcal // three 10 99kcal // six 18 198kcal // twelve 34 396kcal

Parma Ham Tartine 11
Mozzarella, honey, figs, balsamic onions 385kcal

Staithe House Smoked Salmon 11
Horseradish cream, shallots, capers & rye bread ** 403kcal

Korean Chicken 8.5
Gochujang sauce, chilli, spring onions, sesame * 470kcal

Charcoal Roasted Scallops 16.5
White port & garlic butter ** 421kcal

King Prawn Cocktail 10
Vodka bloody mary, sourdough crisps ** 360kcal

Burratina & Veduja 11
Isle of Wight tomatoes, basil & olive oil crostini ** v 635kcal

POKE BOWLS

All bowls served with steamed rice, white radish, carrot, sriracha mayo, soy glazed oyster mushrooms, edamame beans & kimchi

Crispy Tofu Donburi 13.5
* v vo 772kcal

Korean Beef & Fried Egg 16
* 824kcal

Sesame Crusted Yellowfin Tuna 17.5
* 795kcal

MAINS

Smashed Avocado On Toasted Sourdough 12.5
Dukkah toasted seeds, sun blush tomatoes, poached egg ** 673kcal
Add feta 2.5 / add smoked salmon 5 / add bacon 2.5

Gochujang & Honey Chicken 21.5
Sticky coconut rice, fried Asian greens, yuzu mayo * 904kcal

Cromer Crab Linguine 20.5
Cherry tomatoes, chilli, garlic, lemon & parsley 580kcal

Seared Seabass 24
Nuoc cham dressing, sweet potato, red pepper napa cabbage & coriander * 544kcal

King Prawn Jambalaya 20
Coal roasted peppers & okra * 521kcal

Oyster Mushroom Risotto 20.5
Black truffle & 24 month aged parmesan * 698kcal

Sundried Tomato Mac n Cheese 15
Black olive & pecorino crumb v 859kcal

Fish & Chips 17
Battered haddock, mushy peas, tartare sauce 1078kcal

Hermitage Beef & Pork Burger 18
Emmental, streaky bacon, red pepper relish, mustard mayo,
sesame brioche bun 1584kcal

Sweet Potato, Lentil & Coconut Curry 17
Okra fritters & black onion seed flat breads ** 1173kcal

Baked Cod Supreme 24.5
Gnocchi alla romana, mussels & saffron cream * 1160kcal

Herefordshire Bavette Steak 22.5
Triple cooked chips & chimichurri sauce * 814kcal

SIDES

Skin on Fries 4.5 ** 354kcal

Balsamic Roasted Carrots 4.5 * ve 117kcal

Feta, Tomato, Mint, Olive Oil 5
* v 181kcal

Triple Cooked Chips 5 ** ve 420kcal

Miso BBQ Hispi Cabbage 4.5 v 290kcal

Lemon & Garlic Broccoli 5 * ve 89kcal

Mac n Cheese 5 v 364kcal

White Truffle & Pecorino Fries 6 ** 452kcal

Garlic Butter Flatbreads 5 386kcal

Blue Cheese Wedge Salad 4 * v 363kcal

Tempura Courgettes 5.5
Sweet chilli dip v 481kcal

Sauté Mushrooms & Spinach 4.5 * v vo 221kcal

* non gluten containing ingredients ** dish can be altered to non gluten containing ingredients v vegetarian ve vegan vo vegan option available
Please let your server know if you have any allergies or intolerances. A full allergen menu is available via the QR code.
Calorie information may fluctuate and we cannot guarantee the absence of all allergens. Adults need around 2000kcal a day. Set menu not available in December.
A discretionary service charge of 12.5% is added to your bill.

scan for full
allergens
breakdown



LUNCH SET MENU

Set menu – Two course 20 / Three course 24
Available Monday to Friday 12 to 2.30pm

STARTERS

Crispy Calamari
Shichimi, yuzu mayo

Korean Chicken
Gochujang sauce, chilli, spring onions, sesame

Bazlama Flatbreads
rose harissa hummus

MAINS

Bavette Steak
Triple cooked chips & chimichurri sauce

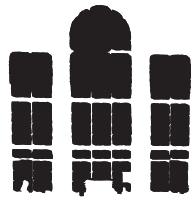
Fish & Chips
Battered haddock, mushy peas, tartare sauce

Sundried Tomato Mac n Cheese
Black olive & pecorino crumb

DESSERTS

Any dessert from our dessert menu

£3 supplement for cheese board



hermitage rd.
— BAR AND RESTAURANT —

EAT BETTER ETHOS

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

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

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

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, Pinneys Of Orford & Maldon Rock
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
Cobble Hill Vineyard – Docking / Norfolk
Lyme Bay Winery – Axe valley / Devon
Turner Hardy & Co Tomato Juice – Isle of Wight



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.

Follow us

