

DINNER



hermitage rd.
BAR AND RESTAURANT

SNACKS

Pecorino Doughnuts 7
Trufflenaise ** v

Bazlama Flatbreads 7.5
Rose harissa hummus ve

Crispy Calamari 8.5
Shichimi, yuzu mayo

RAW

Yellowfin Tuna Tartare 12.5
Vietnamese dressing, pickled ginger, crispy shallots *

Rare Breed Beef Carpaccio 11.5
Pickled walnut, trufflenaise, parmesan *

Oysters, Shallot Vinegar or Vietnamese Dressing
one 3.6 * // three 10 * // six 18 * // twelve 34 *

STARTERS

Parma Ham Tartine 11
Mozzarella, honey, figs, balsamic onions **
Staithe House Smoked Salmon 11
Toasted rye bread, red onion, lemon & dill crème fraiche **
Korean Chicken 8.5
Gochujang sauce, chilli, spring onions, sesame *

Charcoal Roasted Scallops 16.5
White port & garlic butter **
King Prawn Cocktail 10
Vodka Bloody Mary, sourdough crisps **
Burratina 11
Rocket pesto, brulée figs, fig leaf oil ** v

MAINS

Crab, Chilli & Garlic Linguini 20.5
Cherry tomatoes, lemon & parsley
Oyster Mushroom Risotto 20.5
Winter black truffle & 24 month aged parmesan * vo
Gochujang & Honey Chicken 21.5
Sticky coconut rice, fried Asian greens, yuzu mayo *
King Prawn Jambalaya 20
Coal roasted peppers & salsa verde *

Sweet Potato, Lentil & Coconut Curry 17
Okra fritters & black onion seed flat breads ** ve
Norfolk Smoked Haddock Thermidor 22
Crispy potatoes, confit fennel, tenderstem broccoli
Priors Hall Farm Pork Belly Ribs 21.5
Sticky sweet chilli & lime glaze, skin on fries **
Seared Seabass 24
Nuoc cham dressing, sweet potato, red pepper, napa cabbage & coriander *

MIBRASA CHARCOAL OVEN

All steaks grass fed British beef aged for 28 days in Himalayan salt & served with skin on fries

Hermitage Beef & Pork Burger 18
Emmental, streaky bacon, red pepper relish, mustard mayo,
sesame brioche bun **
220g Bavette Steak 22.5
Highly flavoured flat cut & best served medium **

285g Sirloin 34
Marbled & tender cut from the hindquarter **
255g Ribeye 33
Richly marbled fat, full flavour & succulent **

TO SHARE

565g Chateaubriand 79
Centre cut fillet, tender & lean
with a buttery texture *

900g Porterhouse 90
Fillet & sirloin on the bone, often referred to
as the king of the steak house **

900g Côte De Boeuf 79
Our signature thick cut rib of beef
on the bone **

SAUCES

Chimichurri * // Bearnaise * // Peppercorn * // Garlic Butter * 3 each

SIDES

Skin on Fries 4.5 **
Balsamic Roasted Carrots 4.5 * ve
Hermitage Winter Salad 5 * ve
Triple Cooked Chips 5 ** ve

Garlic Butter Flatbreads 5
Tempura Courgettes 5.5 ve
Sauté Mushrooms & Spinach 4.5 * v vo

Miso BBQ Hispi Cabbage 4.5 v
Lemon & Garlic Broccoli 5 * ve
Mac n Cheese 5 v
White Truffle & Pecorino Fries 6 **

* 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.
Set menu not available in December.

A discretionary service charge of 12.5% is added to your bill.

scan for full
allergens
breakdown



DINNER SET MENU

Set menu – Two course 20 / Three course 24
Available Monday to Friday 5.30pm to 6.45pm
(Not available in December)

STARTERS

Crispy Calamari
Shichimi, yuzu mayo

Korean Chicken
Gochujang sauce, chilli, spring onions, sesame

Bazlama Flatbreads
Rose harissa hummus

MAINS

Bavette Steak
Skin on fries & chimichurri sauce

Brancaster Moules Frites
White wine & parsley cream

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
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
& pride ourselves on sourcing responsibly
& locally using seasonal & British produce where possible.
Visit www.thesra.org for more information.

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