



hermitage rd.
ALL DAY

SMALL PLATES

marinated harlequin olives (pb, gf)	3.5
buttermilk fried chicken wings, buffalo hot sauce, chive sour cream, pickled celery	6.5
crispy squid, roasted garlic aioli	6.5
rock shrimp tempura	7.5
heritage tomato and burrata bruschetta with roasted garlic & kalamata olives (v)	7.5
add parma ham	+2.5
maple & five spice bbq glazed cauliflower nuggets, aioli & crispy onion (pb)	5.5
superfood salad, quinoa, watermelon, kale, blueberries & walnuts (pb)	6.5/11.5
add chicken	+3
smoked salmon	+4

AVOCADO CLASSICS

all served on hermitage sourdough toast served, until 3pm

crushed avocado (pb)	7
add smoked salmon & chimichurri	+4
maple glazed bacon	+2.5
cherry tomatoes, mint & feta (v)	+2
chilli & lime (pb)	+1
free range hen's egg, poached or fried (v)	+1

SUNDAY ROAST

*all served with market vegetables, thyme & garlic roast potatoes & red wine gravy **sundays only 12-4pm***

roast loin of priors hall farm pork,	16
apple sauce & crackling	
rosemary & garlic roast sirloin of beef, yorkshire pudding	18
wild mushroom, truffle and spinach wellington (pb)	16
slow roast shoulder of woodview farm lamb tear & share	40

CHARGRILL

*all served with house fries make them dirty +3 /
parmesan & truffle +1.5*

8oz hanger steak, chimichurri	16.5
10oz 28 day aged sirloin	24
25oz côte de boeuf / our signature ribeye on the bone	55
16oz chateaubriand / prime centre cut fillet	60
peppercorn / chimichurri / bearnaise / roast garlic & parsley butter	+2ea

BURGERS & RIBS

*all served with house fries make them dirty +3 /
parmesan & truffle +1.5*

bbq pulled jackfruit burger, crushed avocado, halloumi, spinach (v)	12.5
hermitage dry aged beef burger, dijon mayo, caramelised onion chutney, smoked streaky bacon, grilled cheese	13
crispy buttermilk chicken burger, coriander & lime mayo, jalapeno ketchup	13
sticky sweet chilli, lime & ginger glazed pork belly ribs, house slaw (gf)	18/24
add cheese 0.5 / fried egg 1 bacon 2.5 / onion rings 2.5	

SIGNATURES

aubergine, apricot, harissa, squash & chickpea tagine, turmeric & flaked almond cous cous (pb)	14.5
asparagus, lemon & herb risotto, poached egg, parmesan crisps (gf)	14.5
king prawn & cromer crab linguini with garlic, chilli, parsley & lemon	17.5
woodview farm free range chicken, sweet potato & ricotta gnocchi, wild broccoli, toasted pumpkin seeds, lemon thyme & garlic cream	16.5
grilled north sea 1/2 lobster & fries, bearnaise sauce	26

PIZZA

*hand stretched, slow proved & fermented dough pizzas, stone baked to order using san felice 00 pizza flour, san marzano tomatoes d.o.p & fior di latte mozzarella
vegan cheese available on request*

tear & share garlic pizza bread (v)	5.5
add mozzarella	+1
san marzano tomato & mozzarella (v)	9
add pepperoni	+1.5
roasted italian sausage, ricotta & truffle cream, wild broccoli	10.5
goat's cheese, caramelised red onion chutney, sun blushed tomato, aged balsamic (v)	11.5
calabrian nduja, woodview farm pulled chicken, sweetcorn	11.5
wild mushroom, soy & miso glaze, chilli flakes (v)	10.5
garlic & herb dip / buffalo hot sauce	1
gluten free base on request	2

SIDES

herm dirty fries, mozzarella, bacon, jalapeno, crispy onion, sriracha mayo	6
parmesan & truffle fries (v)	4
polenta chips, parmesan & truffle aioli (v)	4
creamed spinach (v)	4
caesar wedge	3
grilled halloumi (v)	4
charred tender stem broccoli, chilli & hazelnuts (pb)	4
sautéed new potatoes, shallots, spinach (pb)	4

(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. a discretionary service charge of 10% is added to your bill.



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

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

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