



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	7
rock shrimp tempura	7.5
heritage tomato & burrata bruschetta with roasted garlic & kalamata olives (v)	8
add parma ham	+1.5
maple & five spice bbq glazed cauliflower nuggets, aioli & crispy onion (pb)	6
superfood salad, quinoa, watermelon, kale, blueberries & walnuts (pb)	6.5/11.5
add chicken	+3
smoked salmon	+4
hoisin & sesame bao bun, pickled onion & cucumber	5.5/10
duck leg or banana blossom (pb)	

SUNDAY ROAST

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

roast loin of pork, apple sauce & crackling	16
free range roast chicken supreme	16
28 day aged roast sirloin of beef, yorkshire pudding	18
wild mushroom, truffle & spinach wellington (pb)	16
hermitage tear & share, slow roast shoulder of lamb	40
cauliflower cheese (v)	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. a discretionary service charge of 10% is added to your bill.

SIGNATURES

aubergine, apricot, harissa, squash & chickpea tagine, turmeric & flaked almond cous cous (pb)	14.5
chilli & lime banana blossom with coconut, udon noodles, pak choi, sesame & ginger (pb)	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	17.5
soy & miso glazed salmon, pak choi, mango salsa, yuzu & lime	18

CHARGRILL

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

8oz hanger steak	17
10oz 28 day aged rump	21.5
10oz 28 day aged sirloin	26
25oz côte de boeuf / our signature ribeye on the bone	60
16oz chateaubriand / prime centre cut fillet	60
peppercorn / chimichurri / 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)	13
hermitage dry aged beef burger, dijon mayo, caramelised onion chutney, smoked streaky bacon	13.5
crispy buttermilk chicken burger, coriander & lime mayo, jalapeno ketchup	13.5
sticky sweet chilli, lime & ginger glazed pork belly ribs, house slaw (gf)	19/25
add cheese 0.5 / bacon 2.5 / onion rings 2.5	

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
charred tender stem broccoli, chilli & hazelnuts (pb)	5
parmesan & truffle fries (v)	4
creamed spinach (v)	4
grilled halloumi (v)	4
sauteed new potatoes, shallots, spinach (pb)	4
caesar salad (v)	4
seasonal house salad (pb)	4



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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