



hermitage rd.

SUNDAY

SUNDAY
12-4

OYSTERS, BREAD & OLIVES

marinated harlequin olives (pb, gf)	3.5
focaccia, aged balsamic & cold pressed rapeseed oil (pb)	2 p/p
oysters	three 10 // six 19 // dozen 36
<i>pinney's of orford</i>	
<i>natural or vietnamese</i>	

STARTERS

salt & pepper crispy squid, yuzu aioli, toasted sesame, red chilli flakes	8.5
buttermilk fried chicken wings, buffalo hot sauce, chive sour cream, pickled celery	8
maple & five spice bbq glazed cauliflower nuggets, aioli & crispy onions (pb)	7.5
beetroot, apple, walnut & rocket salad, whipped ricotta & black garlic ketchup (v)	8.25
burrata with balsamic onions, fig jam, rocket & pecorino pesto on toast (v)	10
staithe smokehouse smoked salmon, capers, pickled shallots, dill dressing	10
grilled king prawns on toast, nduja, garlic & parsley butter	12

SUNDAY ROASTS

all served with garlic & thyme roast potatoes, red wine gravy, seasonal vegetables & Yorkshire pudding

roast loin of priors hall farm pork, apple sauce & crackling	20
free range roast norfolk chicken supreme	19
28 day aged roast sirloin of herefordshire beef	22
wild mushroom, truffle & spinach wellington (v)	17.5
hermitage tear & share slow roast shoulder of lamb - serves two	43
cauliflower cheese (v)	3.5

SIGNATURES

aubergine, apricot, harissa, squash & chickpea tagine, turmeric & flaked almond cous cous (pb)	14.75
soy & miso glazed salmon, asian greens, mango salsa, yuzu & lime	19
king prawn & clam linguini with garlic, chilli, parsley & lemon	19
steak of the day, triple cooked chips, peppercorn sauce	p.o.a

SUNDAY ROAST SET MENU

2 courses 25 // 3 courses 30

STARTERS

chicken wings // crispy squid
cauliflower nuggets (pb)

MAINS

roast pork // roast chicken
roast beef +2
wild mushroom, truffle & spinach wellington (pb)

DESSERT

sticky toffee pudding // crumble of the day
vegan raspberry & chocolate tart (pb)

SIDES

tender stem broccoli, cornish sea salt, rapeseed oil (pb)	5
parmesan & truffle fries (v)	5
creamed spinach (v)	4
hermitage caesar salad (v)	4
buttered english greens (v)	4
honey roasted root vegetables (v)	4
garlic & thyme roast potatoes (pb)	3.5
cauliflower cheese (v)	3.5

(pb) plant based (gf) gluten free (v) vegetarian.
please let your server know if you have any allergies or intolerances.
a full allergen menu is available on request.
all dishes are freshly prepared in house, calorie information may fluctuate and we cannot guarantee the absence of all allergens. adults need around 2000 kcal a day.
a discretionary service charge of 10% is added to your bill.



scan for full allergens
breakdown



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

Burtons 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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