



hermitage rd.
BREAKFAST

saturday & sunday 9.30–11am

SIGNATURES

cardamom granola, berry compote & natural yogurt (v)	5
miso & soy glazed wild mushrooms, spinach, toasted sourdough (pb)	6.5
crushed avocado & poached egg on sourdough toast (v)	8
<i>add smoked salmon</i>	+4
nutella french toast & seasonal berries (v)	9
calabrian spiced nduja sausage & baked egg hash	10
scrambled eggs & smoked salmon on toast	11.5
4oz rump steak, fried eggs, hash browns, garlic & thyme tomatoes	13

THE HERM FRY UP

farmhouse sausage, smoked bacon, hash brown, baked beans, mushrooms, fried egg & toast with refillable coffee
11.5

BREAKFAST BAP

priors hall sausage patty, smoked streaky bacon, fried egg, hash brown & dijon mayo 8.5

eggs florentine, wilted spinach	6/9
eggs benedict, smoked bacon	7/10.5
eggs royale, smoked salmon	8.5/11.5

HOT DRINKS

café latte	3.3	cortado	2.7
mocha	3.8	long black	2.8
flat white	2.9	espresso	2.4
cappuccino	2.9	ristretto	2.4
jenier world of teas	2.2-3.3	hot chocolate	3.8

all made with semi-skimmed milk as standard, for alternative milk +50p

COCKTAILS

morning mimosa	7
<i>prosecco, orange juice & grenadine</i>	
bloody mary	8
<i>absolut, tomato juice, lemon... with your choice of spice</i>	

(pb) plant based (gf) gluten free
(v) vegetarian.

please let your server know if you have any allergies or intolerances. 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



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 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.

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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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.

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