



FESTIVE MENU

2 courses £26

3 courses £32

Available 26 November – 24 December – pre order only

£10 deposit per person

STARTERS

Celeriac, chestnut & truffle soup (vg)

Hermitage sweet chilli chicken wings, sesame seeds, coriander, fried onions

Grilled satay king prawns, Asian salad

Beetroot salad, farmhouse honey, ricotta, sherry vinaigrette

MAINS

Roast Norfolk turkey, seasonal trimmings & gravy

Lime & ginger marinated seabass, red coconut curry, kaffir lime rice

Leek, mushroom & squash gnocchi, pumpkin seed pesto

Hermitage beef burger, bbq pulled pork, pickles, crispy onions, fries

8oz 28 day aged rump steak, skin on fries, peppercorn sauce + £5

DESSERTS

Lemon & lime posset, pistachio granola

Christmas pudding, brandy, mince pie ice cream

Cheese Board, chutney, celery, crackers + £2

Chocolate brownie, drunken clementines, vanilla ice cream

(vg) vegan

If you have any dietary requirements or food allergies, please inform us before ordering. A full allergen menu is available on request. All of our ingredients are carefully sourced using sustainable British produce where possible - we only use British free range eggs - some dishes may contain nuts - for all tables of 10+ a discretionary service charge of 10% will be added to your bill.



Festive Music

From November 29th you can enjoy

Friday's - live bands from 10:30pm

Saturday's - live DJ's from 10pm

Sunday's - live acoustic music from 7pm

Christmas Eve - live band from 10:30pm

NYE - ticket only from 7pm

Join us every Monday-Friday from 5-7pm for £5 cocktails

The Good Food
Guide 2019

Harden's
2019

Best Bar Muddy
Stiletto's, Herts



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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