



hermitage rd.  
ALL DAY

## 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 house smoked salmon, capers, pickled shallots, dill dressing	10
grilled king prawns on toast, nduja, garlic & parsley butter	12

(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)	14.75
chilli & lime banana blossom with coconut, soba noodles, pak choi, sesame & ginger (pb)	14.75
soy & miso glazed salmon, asian greens, mango salsa, yuzu & lime	19
king prawn & clam linguini with garlic, chilli, parsley & lemon	19
free range norfolk chicken supreme, sweet potato & ricotta gnocchi, wild broccoli, pumpkin seeds, lemon thyme cream	19

## STEAK

*all our steaks are sourced sustainably from british farms, using predominantly hereford and lincoln red, grass-fed breeds. all cuts are dry-aged, char-grilled and served with skin on fries*

*upgrade to parmesan & truffle +2 // triple cooked chips +2*

8oz rump	22
8oz sirloin	28
10oz ribeye	32
16oz chateaubriand - to share	74
25oz côte de boeuf - to share	75
36oz tomahawk - to share	90

## SAUCES 2.5

peppercorn // chimichurri
garlic & parsley butter // red wine jus

## EXTRAS

buttermilk onion rings (v)	3
truffle mushrooms (v)	4
king prawns in garlic & herb butter	8

## BURGERS & RIBS

*all served with house fries & house slaw*

*upgrade to parmesan & truffle +2 // triple cooked chips +2*

bbq pulled jackfruit burger, crushed avocado, halloumi, spinach, sesame bun (v)	14.5
dry aged beef burger, dijon mayo, caramelised onion chutney, streaky bacon, applewood smoked cheddar & sesame brioche bun	16
buttermilk fried chicken burger, coriander & lime mayo, jalapeno ketchup, gem lettuce, pickles & sesame brioche bun	14.5
hermitage sticky sweet chilli, ginger & lime glazed pork belly ribs (gf)	21.5

## 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
house garden salad (pb)	4
battered english greens (v)	4
triple cooked chips (v)	4.5
grilled halloumi (v)	4.5



## 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](http://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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