



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 smokehouse 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 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

SIGNATURES

aubergine, apricot, harissa, squash & chickpea tagine, turmeric & flaked almond cous cous (pb)	14.75
spring pea, lemon & herb risotto, parmesan crisps (pb, gf)	15
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 28 day 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 - serves two	74
25oz côte de boeuf - serves two	75
36oz tomahawk - serves two	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
buttered 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 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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