



hermitage rd.  
LUNCH

### SMALL

giant chilli corn kernels (pb, gf)	2.4
nocellara olives (pb, gf)	4
jalapeno cornbread, chipotle & lime butter (v)	4.5
roasted beets, farmhouse honey, ricotta, sherry vinaigrette (gf, v)	5.5
buttermilk chicken wings, habanero hot sauce & red pepper cream	6.5
pink peppercorn crispy squid, roasted garlic aioli	6.5
grilled satay king prawns, kimchi & radish slaw (gf)	6.5

### OYSTERS

brancaster rock oysters natural with shallot vinegar (gf) 3ea or tempura & sweet chilli	
paired with nyetimber classic cuvee nv, west sussex, 125ml	13.5

(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

### BOWLS

rose harissa baked squash, broccoli, chickpeas, spinach, chimichurri (pb)	10
edamame, kale, quinoa & blueberry superfood salad, walnuts & golden raisins (pb, gf)	10.5
bang bang jackfruit & cauliflower rice, toasted peanuts, papaya & lime salsa (pb)	11
staithe smokehouse hot-smoked salmon, romaine lettuce, caesar dressing, herb crumbs (gf)	13
xo fried rice, crispy pork belly, spring onions, kimchi, fried egg (gf)	13.5
additions	
soft boiled egg 1.2 / xo & sesame tofu 2.4	
grilled chicken breast 3 / smashed avocado 3 / halloumi 3.3	

### SANDWICHES

staithe smokehouse hot-smoked salmon & cream cheese bagel, pickled cucumber, red onion	7
grass fed british steak burger, brioche bun, burger sauce, lettuce & pickle	9
katsu tofu burger, vegan bap, curried cashew & black onion seed mayo, romaine lettuce (pb)	9.5
crispy buttermilk chicken sandwich, xo mayo, jalapeno slaw	9.5
philly cheese steak hoagie roll, roasted garlic aioli, grilled peppers & onions	10
additions	
cheese .5 / applewood smoked bacon 1.2	
haystack fried onions 1.5 / smashed avocado 3	
skin on fries 3.2 / halloumi 3.3	

### SIGNATURES

served until 3pm

smashed avocado on sourdough toast, soft poached free-range egg (v)	8.5
add staithe house smoked salmon	4.8
chicken milanese, slow roast tomatoes, parmesan & wild leaves (gf)	12
28-day aged flat iron steak, parmesan & truffle fries, chimichurri - served medium (gf)	15
king prawn & clam linguini, san marzano tomato, garlic, chilli, parsley, lemon	18
durban lamb shank curry, jasmine rice, mrs balls chutney, tomato & mint salsa, natural yoghurt (gf)	18.5

### SIDES

jonny cubic's farm wild leaf salad (gf, pb)	3
chipotle & lime roast butternut squash (gf, pb)	3.5
kale, edamame, pomegranate & pine nut salad (gf, pb)	3.8
romaine lettuce, bacon crumbs, chive salad cream (gf)	3.8
chargrilled broccoli, xo mayo, toasted sesame (gf)	3.8
truffle & parmesan fries (gf)	4.5
sweet potato fries, maple syrup & pecan salt (gf, pb)	4.8



## 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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