



hermitage rd.
BREAKFAST

saturday & sunday 9.30–11am

SIGNATURES

cardamom granola, berry compote & natural yogurt (v)	5
miso & soy glazed wild mushrooms, spinach, toasted sour dough (pb)	6.5
crushed avocado & poached egg on sour dough 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	10.5
4oz hanger 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
10.5

BREAKFAST BURGER

priors hall sausage patty, smoked streaky bacon, fried egg, hash brown & dijon mayo **7.5**

EGGS

all served on toasted muffin & hollandaise sauce

eggs florentine, wilted spinach	5/8
eggs royale, smoked salmon	8/11.5
eggs benedict, smoked bacon	6/10

HOT DRINKS

latte	3.2	cortado	2.6
mocha	3.2	long black	2.5
flat white	2.9	espresso	2.9
cappuccino	2.9	ristretto	2.9
jenier world of teas	2.2-3.3	hot chocolate	3.2

extra shot +70p / 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 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.



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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